

JANUARY 30, 1954

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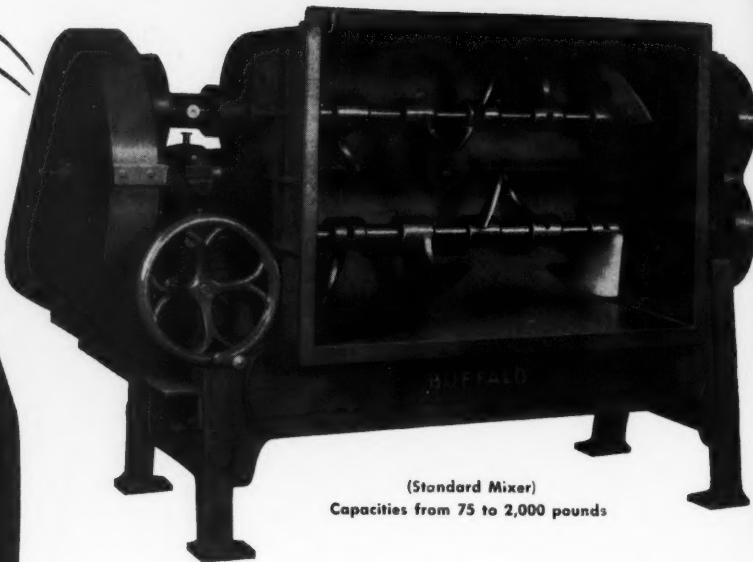
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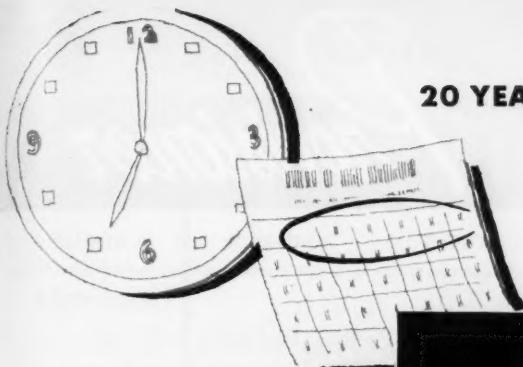
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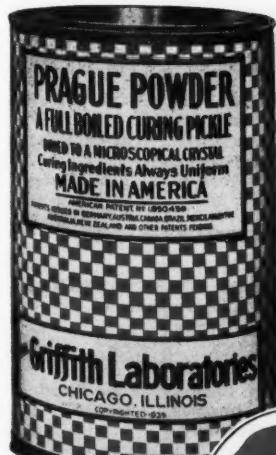
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VOLUME 130 JANUARY 30, 1954 NUMBER 5

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DAILY MARKET SERVICE

(Mail and Wire)

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DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
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WSMPA Group to Discuss Pre-Packaging

Questions of many a small and medium-sized packer about pre-packaging will be answered by men with experience during the 8th annual meeting of the Western States Meat Packers Association, Inc., February 17-19 in the Palace Hotel, San Francisco. Chris E. Finkbeiner, president of Little Rock Packing Co., Little Rock, Ark., is scheduled to speak on "The Importance of Pre-Packaging Meats" during the sausage industry meeting at 2 p.m. Wednesday, February 17.

"Pointers in Packaging of Value to the Small Packer" will be the topic of H. B. (Tommy) Tomson, western sales manager, meat and vegetable oil packaging, Marathon Corp., Menasha, Wis., on the same program. Their talks will be followed by a question and answer period, with a panel consisting of Joseph F. Enos, Pureta Sausage Co., Sacramento; Jack Manion, Milprint, Inc., Los Angeles; Finkbeiner and Tomson. Albert T. Luer, Luer Packing Co., Los Angeles, will act as moderator for the panel.

The selling challenge of 1954 also will be recognized in a Friday afternoon general session address, "Millions, Meat and Merchandising," by R. C. Pollock, general manager, National Live Stock and Meat Board, Chicago. Jay Taylor, new president of the American National Cattlemen's Association, also will speak during the Thursday afternoon general session. Taylor's subject will be "Can the Cattle Business Be Stabilized on a Profitable Basis in 1954?"

Convention registration and the Suppliers' Exposition open at 9 a.m. Wednesday. Most committee meetings are set for 10 a.m. or 2 p.m. on opening day.

Need for More Service, Selling Told

Competition in the meat packing business is more intense than ever, John Holmes, president of Swift & Company, Chicago, told stockholders at the company's annual meeting Thursday. He emphasized the growing need for additional services, plus more hard selling, advertising and merchandising. The dynamic role of research and technology in meeting the challenges of the future was spotlighted by Holmes. He termed research "the most encouraging theme of the past half century." The Swift president expressed a firm faith in America's future. (See page 22 for more detailed story.)

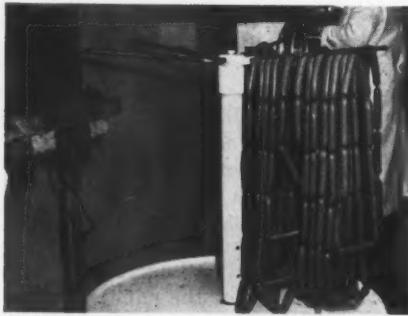
Morrell Earnings Up but 'Unsatisfactory'

Net earnings of John Morrell & Co., Ottumwa, Iowa, rose to \$428,226 during the fiscal year ended October 31, 1953, as compared with \$284,604 for the previous year, G. M. Foster, chairman of the board, reported Friday. Foster described the results as "unsatisfactory" but said he looks for improvement this year. A more detailed account of the Morrell fiscal year appears on page 22.

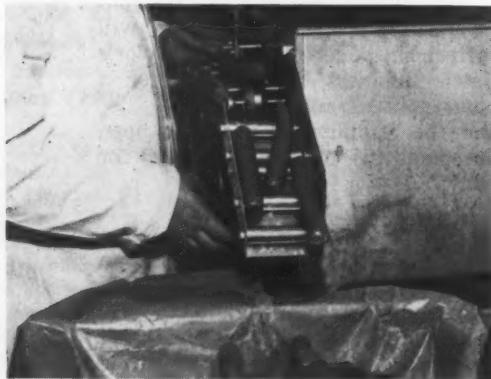
Machine Peeling



1. String is first removed from franks with this compact, wall-mounted machine.



2. String free strands are held temporarily on capstan, then moved to peeler.



3. Franks are peeled by this new machine and discharged into wax paper lined container.

4,5. After peeling, franks are banded to link count on unit at rear, then move to check scale who boxes product.



6. In last frank packaging step, cartons are string-tied by machine and ready to ship.

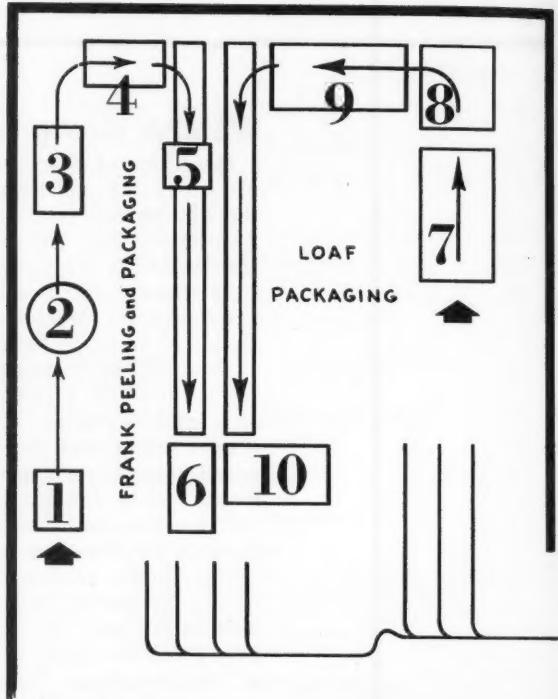


DIAGRAM OF DUAL frank and loaf packaging room indicates position of equipment shown in work sequence in accompanying photographs. Units are keyed as follows for franks: 1—destringer; 2—holding capstan; 3—peeler; 4—bander; 5—check scale; and 6—string tyer. For loaves: 7—loaf insertion table; 8—vacuum puller and crimper; 9—automatic shrinker, and 10—takeaway truck.



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Packaging Pays Dividends

PUT AND TAKE describes not only the game of chance, but too frequently the nature of sausage meat packaging operations. This stems partly from the gradually expanding scope of packaging.

The sausage kitchen will add one operation and then another, and often be housed in a plant area already cramped for space. The inevitable result is a materials handling operation out of proportion to essential requirements.

Scott Petersen, president of Scott Petersen & Co., Chicago, a major sausage kitchen catering to independent retailers, was aware that his packaging operations were located in several coolers. Preliminary studies indicated a high level of double handling and back flow in product movement. Petersen commissioned a noted materials handling engineer to study and suggest modifications in the packaging layout.

The initial study showed the manner in which specific product moved about from station to station. The pattern looked like the switching section of a marshalling yard. The proposed sketch,

on the other hand, was streamlined. Since using its new packaging room layout, the firm has experienced a productivity increase of about 20 per cent. The heart of the packaging layout is a two-way conveyor that is keyed in product handling to the enlarged overhead rail storage system.

The packaging operation is performed in an area 20x25 ft. Located slightly off center is the two-way conveyor. Flanking each side are specific functional areas—frankfurter peeling on one side and loaf packaging on the other.

The kitchen uses a Tee-Cee manufacturing Co.'s peeler teamed with a Kahn String-A-Way unit. In operation the cages of processed frankfurters are railed to the holding table adjacent to the de-stringer. The cage load of frankfurters makes one movement, from chill cooler to packaging station.

The operator takes the strand of frankfurters, passes the first links over the guide wheel of the de-stringer, and into the shaker tube. She starts the machine which with the rapid cyclical whipping of the tube, pulls the strand through as it whips off the strings.

The string free strand is then transferred to a rod holder set in the head of a capstan type holder which has a wide skirt for containers of strands. The plant is waiting for delivery of these containers.

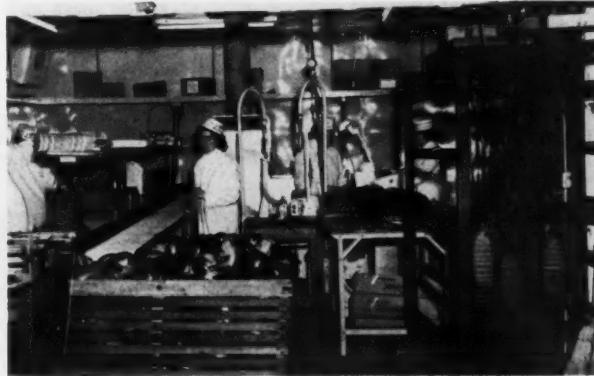
From the rod the frankfurters are passed over the guide wheel of a new peeling machine and fed into the plow cutter head where the frank comes in contact with the plow assembly. The rollers have a superimposed channel grooved roller which guides the frankfurter in a specific path. A wheel in front of the plow head holds the frankfurters down in the grooved channel. This wheel and the plow, which are in a fixed relationship, can be adjusted for different casing sizes. Once set, there is no need for adjustment.

The plow head has a minute air jet which emits air into the strand at approximately 30 lbs. pressure. This distends the casing slightly for about four links forward. As the frankfurter moves past the air jet it comes in contact with the cutter blade set in a slotted position in the V-arm formed by the air supply pipe. At the end of the channel grooved



7. Loaf operation begins on work table where product is inserted into plastic type bags.

8. Machine pulls vacuum, twists and crimps bag neck at this station.

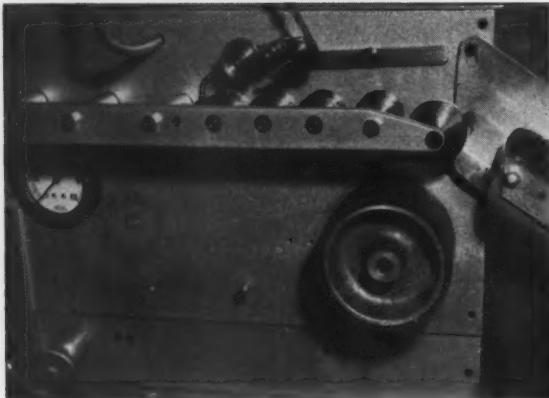


9,10. At center rear, loaf bags are shrunk in automatic dunker, then loaves move by conveyor to waiting truck.

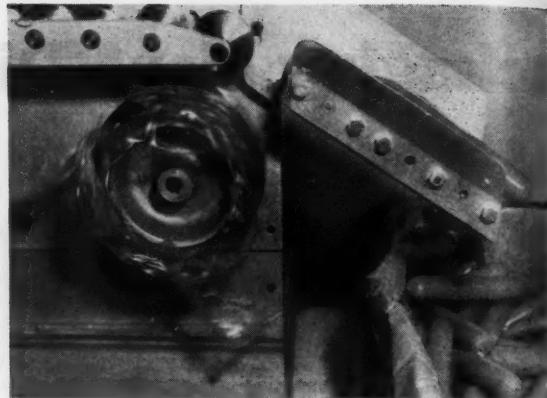


Scott Petersen, president, is shown in firm's holding cooler examining newly packaged product.





CLOSEUPS OF NEW peeling machine: At left is shown the plowhead arrangement, channel groove wheels and pull-through



wheel. At right, spent casing is accumulated on pull-through wheel and will be cut free with a knife.

rollers is an enlarged flat surface roller over which the spent casing passes.

The casing moves downward and onto a large wheel which acts as a spent casing accumulator from which the casing is periodically freed with a knife. The spent casing accumulator wheel supplies the pull through power for peeling the strands, each of which has to be hand guided to this point. The enlarged wheel at the end of the channeled groove, throws out the link from the split casing as the casing passes over it and down to the accumulator wheel. The peeled links glide down a take-away roller conveyor into a container from which they are transferred into a Kartridg-Pak banding machine which bands and groups the frankfurters in desired link counts.

Scott Petersen is pleased with the performance of his peeling operation. He says a crew of two operators, one on the de-stringer and one on the peeler, handle the production formerly requiring seven operators. Breakage, and this includes product damaged by the plow

and in prior steps of processing, runs from 1 to 0.5 per cent, he said.

Dietrich Fricke, plant superintendent, says performance of the machine depends on proper humidity in the peeling room. The humidity within the packaging room is held at 70 per cent and the temperature at 42° F. The surface of the casing must be dry or it will break on the pull through, while overly dry product will not peel. However, this last condition represents a rarity encountered with a handful of product. Normal variations of wetness can be compensated for with adjustments in air pressure, Fricke states.

The banded links travel along the conveyor and are placed in 6-lb. boxes. They are check weighed on a Toledo scale and move on to the Bunn tying machine where the container is string tied.

On the other side of the packaging room, the kitchen has its Cryovac operation in which it prepackages various loaf items, large link items such as Polish sausage, and overwraps its vari-



Dietrich Fricke, plant superintendent, demonstrates novel container built onto regular trolley cage frame. Container permits rail movement of loose product to billing station with a minimum of handling.

ous stick product such as minced ham processed in natural casings.

Leo Miller, sales manager, states that overwrapping of the product, stuffed first in a natural casing, gives it added advantages. The overwrapped product has an increased shelf life. It carries positive brand and maker identification. The overwrap also gives the product a greater degree of sanitary protection in its merchandising cycle from plant to the ultimate consumer.

In the Cryovac operation, the caged product is railed to the work table at which the product is inserted in the Cryovac bag. Operators take the bagged product and start the machine packaging operation.

The newest of the units operates on the horizontal plane. The operator places the bagged product on a table and fits the loose neck of the bag on the vacuum pulling nozzle which has a wire skirt to keep the bag open as the vacuum is pulled.

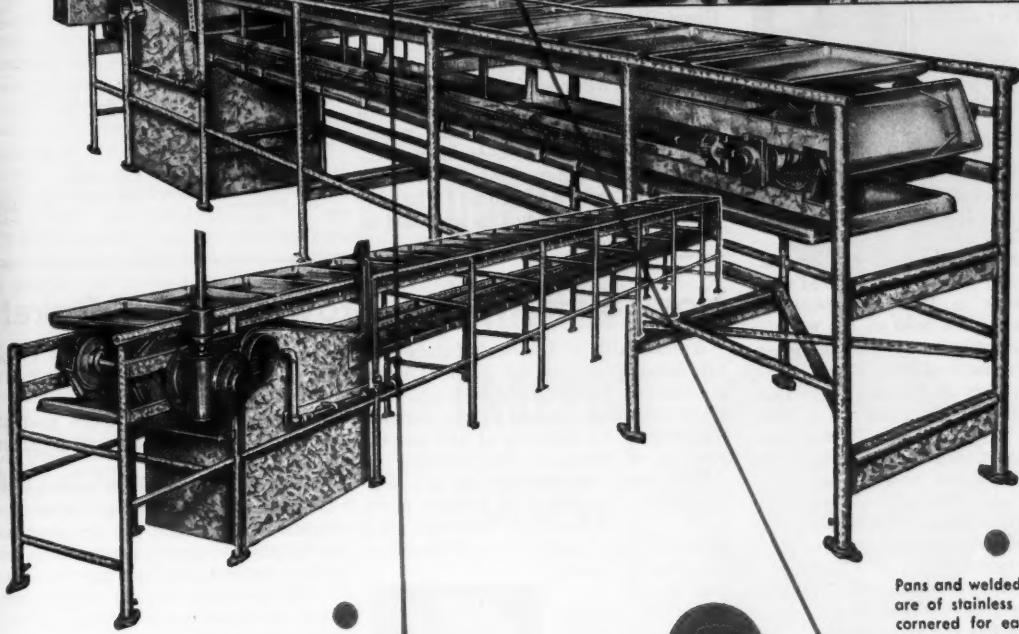
With a switch, the operator activates the vacuum pulling pump and, as the vacuum is begin pulled, she adjusts the bottom of the bag to get an unrinkled fit. She then activates the power driven

(Continued on page 35)



OVERALL PHOTOGRAPH of frank peeling and packaging operation shows how a lot of equipment is utilized efficiently in a small area. While units are relatively close together, there is no confusion or pile up of product.

This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Pans and welded head racks are of stainless steel, round cornered for easy cleaning, and are attached to conveyor chains with "stud-welded" screws. Frames are welded pipe construction and are hot-dip galvanized after fabrication.

TABLES FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati*[®] BUTCHERS' SUPPLY COMPANY
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Morrell Year Is Unsatisfactory Despite Gain

ALTHOUGH describing results as "unsatisfactory," G. M. Foster, chairman of the board of John Morrell & Co., this week reported the company's net income for the year ended October 31, 1953, totaled \$428,226, as compared with \$284,604 for the previous year.

Sales revenues for the same period amounted to \$296,413,028, up slightly from the \$292,476,459 reported a year earlier. The firm's sales increase was attributed to increased cattle slaughter during 1953.

Net income for the year was equivalent to 53¢ per share, as compared with 31¢ per share in 1952. Dividends of 50¢ per share were paid on the 800,000 shares of common stock outstanding, a total disbursement of \$400,004.

Foster's report on Morrell operations said that because the company is predominantly a pork packer, it was confronted with normally high prices for hogs throughout the year and that the resulting high price of pork products met consumer resistance and the combination of these conditions "adversely affected operations."

The Morrell report said that the net current assets of the company aggregated \$16,526,194 and were \$214,817 less than in the previous year, largely due to a payment of \$1,000,000 on the company's long-term debt, which now stands at \$8,537,000. The net current assets included pork inventories valued on the "last-in, first-out" basis at prices in effect November 2, 1940. Present product values are materially greater than on that date and, consequently, there was a substantial difference between the inventory value as shown in the statement and the current market value of the product inventories. This difference constitutes a substantial reserve against future price declines, and, because of the upsurge in pork prices this year, the difference was increased substantially during the year. The reserve for replacement of LIFO inventories was increased from \$2,700,000 to \$3,600,000 this year.

In discussing the future, Foster reported that the prospects for the year ahead appear to be favorable and pointed to the fact that the cattle supply continues to be large and the hog supply is expected to increase during the latter part of the current year. He indicated the demand for meat should continue to be strong in view of the increasing population of the country



G. M. FOSTER

and the growing appreciation of the value of meat in the diet.

Foster said that with good labor relations prevailing and with the changes which are being made to promote more efficient operations, he looks for improved results in the coming year.

The report said that \$1,125,000 had been spent on additions and betterments to the two plants during the fiscal year under review and that additional expenditures will be incurred this year if necessary to improve operating efficiency in the plants.

The meat packers' letter to stockholders said that the company's Red Heart Dog Food is now being produced in plants in Michigan and California, in addition to the production of the company's two meat packing plants in Ottumwa, Iowa, and Sioux Falls, South Dakota. Red Heart Cat Food, whose chief ingredient is fish, is being produced in two other plant locations in California and Mississippi. The decentralization of production was said to

enable the company to serve many sections at a considerable saving of freight expense.

The consolidated statement of income for John Morrell & Co. and domestic subsidiary for the 52-week fiscal year ended October 31, 1953, follows:

Net sales and operating revenues	\$296,413,028
Costs:	
Livestock, produce, etc.	\$223,810,706
Wages and salaries of employees	31,064,676
Social security taxes on wages and salaries	559,188
Pensions and group insurance	922,016
Packages and supplies	15,770,154
Freight and express	15,783,482
Selling, general and administrative expenses	4,920,908
Provision for depreciation	1,262,915
Interest on debentures and notes	644,888
State and local taxes	389,060
Federal tax on income	350,000
	\$296,019,663
Income from operations	\$ 388,363
Cash dividends received from English subsidiaries, less operating loss of \$46,842 in 1953	34,861
	\$ 428,226
Net income for the year transferred to income retained and invested in the business	\$ 428,226

How Swift Views Growing U.S. Market

A firm faith in America's future was expressed Thursday by John Holmes, president of Swift & Company, Chicago, as he reviewed changes in the nation's economy in his address at the annual meeting of company shareholders.

It is clear, he said, that our future is linked with the ability to produce more of all kinds of goods and services. The need for more production is reflected in the growing American market.

"In terms of the number of people who buy, and the amount of money they have to buy with, the American market was never bigger," Holmes declared. "Since 1947, the population of our country has increased at a faster rate than in any period in the last 40 years.

Twenty-one million people have been added to our population since World War II."

To meet the needs of this growing and shifting population, with its demands for new products and better services, Swift & Company has adjusted its various facilities and services.

"Because of these changes and in the interests of economy and efficiency," Holmes pointed out, "we have built new units and enlarged and modernized others. This program of modernization, improvement and expansion has moved ahead rapidly since World War II with the company's net investment in property and equipment more than doubled during this period. We have had to use

part of our retained earnings to help pay for this building program but we are being paid back in terms of increased efficiency and more profitable operations. This is a continuing program."

With competition in the meat packing business more intense than ever, Holmes emphasized the growing need for additional services, plus more hard selling, advertising and merchandising.

"We have tailored our selling operations to meet geographical shifts in population, changes in consumer buying habits, and the development of huge supermarkets, large chain store warehouses and central buying offices," Holmes declared. "During the last year our branch house and plant and city sales organizations have been streamlined and placed under one general sales manager. We have realigned ourselves to parallel, more closely, our customers operations."

Closer correlation of selling, merchandising and advertising operations, and synchronization of these efforts with the selling needs of retail food dealers is being given more emphasis, the Swift president declared.

The dynamic role of research and technology in meeting the challenges of the future was spotlighted by Holmes. He termed research "the most encouraging theme of the past half century."

"There has been a continuous unfolding of new developments. The results are more and better food produced with less labor and at lower costs, greater preservation of the nutritive value and freshness of food, accessibility of foods at distant markets, and greater convenience in connection with the preparation of foods in the home. More of the



JOHN HOLMES

proper foods in the diet has meant greater protection against sickness and speedier recovery from disease."

"In Swift & Company, research and technology have occupied an important part of our operations for more than 50 years. Our policy has been a steady, continuous growth in personnel and facilities for research.

"Our specific research today is not only concerned with the day-to-day problems of improving on the conventional methods of food processing but with developing new tools to assist us in the perpetual struggle against waste of valuable food. Looking far into the future, for example, Swift scientists are studying the possible uses of Beta and Gamma rays in food sterilization. A cheap source of the Gamma ray is the radioactive material which is a by-product of the development of atomic energy. This revolutionary method is not just around the corner. There are still many unsolved problems but we are exploring all phases of this fascinating possibility. High frequency heating is another method under investigation for sterilizing food products."

In reviewing the economic outlook, Holmes expressed belief that business and industry, generally, have become more realistic in planning for the future.

Livestock Conservation Annual Meeting Feb. 18

Thought-provoking discussions of many facets of livestock conservation by leaders in livestock marketing, meat processing and concerned governmental agencies are slated by Livestock Conservation, Inc., for its annual meeting to be held Thursday, February 18, in the Saddle and Sirloin Club, Union Stock Yards, Chicago.

The meeting will feature an opening address by Dr. Fred O'Flaherty, president of Livestock Conservation, Inc. Another speaker scheduled on the one-day program is Dr. D. C. Boughton, technical advisor, animal industry products, E. I. DuPont de Nemours & Co.

The program will have subjects of specific interest to meat packers in terms of livestock purchasing, transporting and handling prior to slaughter, according to Dr. J. R. Pickard, LCI general manager.

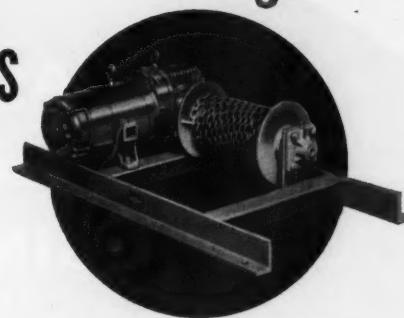
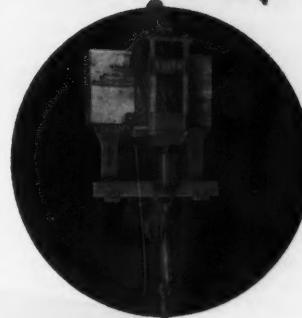
Sausage Permit Asked

The Los Angeles City Planning Commission has recommended to the City Council an amendment to the municipal code to permit sausage manufacturing in the limited industrial zone.

Ask Sales Tax Exemption

Petitions for a law which would exempt food for human consumption from North Dakota's 2 per cent sales tax have been placed in circulation by Fritz Nelson of Grand Forks.

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Inefficient, unwieldy, undependable handling equipment can be a real bottleneck and a constant drain on the profits in your plant. You can change all this with Dupps handling equipment. All Dupps handling equipment is tested thoroughly under actual plant conditions to assure its complete efficiency.

There is no guess work, no tendency to let you work out the bugs in your own plant. You can be sure that it will do an efficient job for you before you buy it. Not only that, your Dupps equipment will give you year after year of trouble-free service with minimum maintenance cost.

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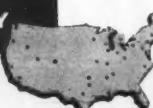
*provide maximum protection
and appearance*

Whether your problem is storing, shipping or selling...
the chances are you'll find a better solution with
Chase Bags. If you want to get your edible meat product
to market looking fresher, cleaner, more sanitary...
select a Chase bag. If you want to add increased sales
appeal at the consumer level...select a Chase bag.



CHASE BAG COMPANY

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BARREL COVERS AND DRUM HEADERS



... Chase Barrel Covers and Drum-headers provide maximum heavyweight protection. Made in combinations of burlap and waxed crinkled or laminated kraft paper... with or without draw-cord. Bonded with pure vegetable adhesives. Printed or plain. These CHASE products meet U. S. Department of Agriculture regulations.



SAUSAGE BAGS

... better because they're cut to exactly the right shape and size. Sharp, clear brand printing means quick brand identification. Strongly sewn and of the best material, they provide maximum protection at all times. With or without grease-proof liners.



HAM BAGS

... made of the finest, pure, non-contaminating cotton. Impress customers with the care taken to provide them with clean, sanitary, tasty meats. Available in various sizes and can be printed with color-fast brand markings for quick identification.



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... made of smooth or crinkled laminated kraft, bonded with pure vegetable adhesives. Ideal for wrapping meats or poultry for preserving freshness, keeping moist and clean. Also available in die-cut shapes, rolls, or sheets.



PROTECTIVE LINERS

... Chase manufactures a complete line of protective liners for bags, boxes, barrels, and drums. Made of crinkled kraft for one-way stretch, or crinkled and pleated for stretch in all directions. Waxed or unwaxed to provide protection against evaporation or outside contamination.



BURLAP BAGS

... Chase TOPMILL Burlap is famous for uniformity, strength and prime appearance. Chase Burlap bags can be colorfully imprinted for brand identification. Available in a wide range of sizes.

Place your next order with CHASE

Over 100 Years Experience In Making Better Bags

Plant Operations

Repairing Concrete Construction

BY H. NYE JOSLEYN

REPAIR of deteriorated or misaligned concrete structures often presents a greater problem than building new ones. An economical way is found in the new approved methods of applying special grouts under varying pressures and mixtures according to individual requirements. Plant down time is kept at a minimum with cost that is usually less than by any other means. Severe tests during the past 15 years on repairs to plant construction, powerhouses, and similar work have proved its worth and dependability on both large and small jobs.

Because of the nature of the mix and method of application the resulting concrete has the desirable qualities of high permanent binding to the original mass; exceptional strength; low shrink, and excellent brine and weather resistance. The method is successful in consolidating and restoring to a new

condition cracked, porous, honeycombed, or otherwise run down concrete. Thorough penetration eliminates even the smaller crevices. Hydraulic action is utilized where needed to correct sagging foundations while at the same time solidifying and impacting loose or soft bed materials.

Rapidly gaining nationwide recognition, this procedure may be identified as the Extrusion and Intrusion methods of prepacking cement. They are used singly or in combination.

The Extrusion method is generally used outside the structure or in approachable locations for the repair and strengthening of foundations, supporting walls, piers or columns. First step in the repair of spalled and cracked areas is the chipping away of all deteriorated surfaces to the level of good solid concrete. A minimum clearance of 6 in. is provided for the new

material to be added. Grids consisting of $\frac{1}{4}$ -in. reinforcing rods fastened at 2-ft. intervals are anchored over the sides and top, and a wooden form built around them to restore the original dimensions.

Holes are drilled throughout the form equally spaced at $1\frac{1}{2}$ -ft. intervals to accommodate the $\frac{3}{4}$ -in. pipes through which the grout is pumped. While filling the form with a graded clean cracked stone care is taken to assure even and compact distribution by rodding and tamping. Beginning with the lowest row of holes the grout is pumped progressively into each hole until it appears at the nearest adjoining openings. As each hole is filled it is stopped with a short wooden plug. This action is continued until the grout completely fills the form.

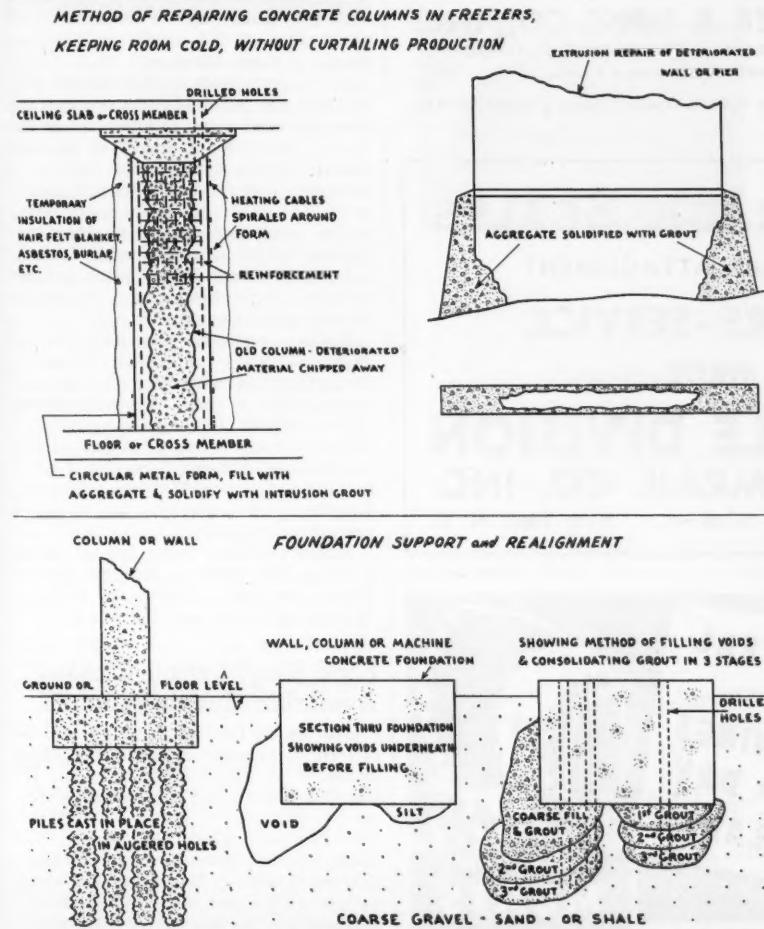
To consolidate the entire mass under a pressure of 50 psi. and to remove excess air and water while retaining the grout a special lid is secured over the top of the form. This lid is constructed of a sheet of muslin next to the top grout, backed by a mesh of wire window screen laid under a reinforcing of metal lath. The metal lath is fastened to the underside of the wooden top form which is drilled with enough holes to allow air and water to be forced out under the pressure.

While mortar mixtures may vary according to individual requirements a frequently used and satisfactory grout consists of two bags of Portland cement; one bag of Alfesil; one bag of Intrusion-aid; 3 cu. ft. of sand and 15 gal. water. The Portland cement conforms to Federal Specifications SS-C-192 Type 1A and is fine enough to sieve through 64 meshes to the inch. It weighs 94 lbs. to a bag.

The Alfesil is a filler of finely divided silicon, aluminum, and iron content often used in hydraulic cements to impart great strength to the concrete and to hold the particles in suspension during hardening. A bag of Alfesil weighs 75 lbs.

The Intrusion-aid gives to the grout properties of colloidal suspension which, besides making pumping easier, assists penetration into fine cracks in old concrete and irregularities in the fill. It promotes binding and minimizes shrinkage. One bag weighs $2\frac{1}{2}$ lbs.

The grout is thoroughly stirred, preferably in mechanical mixers, until it reaches the consistency of thick cream. It is then fed by gravity thru a mesh sieve and pumped thru a 1-in. rubber hose to the $\frac{3}{4}$ -in. pipes at the form. The pump used is a converted boiler feedwater piston type equipped with oversized rubber faced valves and rubber piston. A by-pass on the pump relieves any excessive pressure due to closing of valves or clogging of the lines. The variable pressure is indicated by a gauge on the discharge side. Tests of the resulting concrete show a normal



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BLACK HAWK
MEATS
FROM THE LAND O'CORN

range to be of from 2500 psi. to 4000 psi. in seven days and up to 8000 psi. in 90 days.

The Intrusion method, as the name implies, intrudes the mortar under pressure into or under existing structures to reinforce old concrete or realign sagging foundations. It is used to solidify and strengthen floors, columns, walls, or other deteriorated concrete. Hydraulic pressure of 125 psi. or higher is utilized to correct lost elevations of bases, fill pores and voids in the old concrete, and to impact and stabilize underlying fill to obtain a permanent, dependable footing.

Initial Fill Important

In raising or strengthening of foundations approved procedure is first to fill any large holes underneath with large rocks or pieces of old concrete combined with coarse gravel. Then holes 2½ in. in diameter are drilled in the foundation from the top down to reach underneath the structure. To prevent further cracking or injury to the main body the holes are first drilled at a smaller size. Next 1¼ in. pipes are lowered into the completed holes thru which a grout, usually of a thinner mix than that used in Extrusion, is pumped. Enough pressure is used so that thorough penetration can be observed in the appearance of the mortar at adjacent cracks or other openings.

After a minimum of 48 hours the 2½-in. holes are redrilled right through the new hardened mortar. Again using the 1¼-in. pipes, more grout is pumped under the foundation, this time at a pressure up to 100 psi. When the second batch has hardened, the process is repeated once more under an increased pressure which is determined by individual requirements. To complete the last operation a reinforcing rod the length of each hole is grouted in.

Similar methods are used behind basement walls or under floors to strengthen the composing material and to stop water seepage. A grout mixture often used for Intrusion consists of 1 bag of cement; 1 bag of Alfesil, 1 bag of Intrusion-Aid and 5 cu. ft. of sand. In filling exceptionally large voids it is sometimes economical to use a larger percentage of sand.

Where excessive water is part of the problem, the work is frequently done during the winter months to take advantage of lower water levels.

Food Engineering Classes Available Evenings at IIT

Courses in food engineering will be offered to evening students at Illinois Institute of Technology, Chicago, for the first time during the coming semester.

A two-hour class will discuss the major food classifications and the engineering factors in industrial food processing. A one-hour class will study the methods used in appraising food materials and products.

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Way to End Body Damage On Trackless Train Trucks

Experience with trackless train sausage trucks at the Cudahy Bros. Co. plant, Cudahy, Wis., indicated that truck bodies generally would be badly damaged before the entire truck became unserviceable.

Damage usually resulted from truck contact against fixed objects such as pillars, doorways, etc. Trucks would sometime bang against other trucks in the same or other trains. It was



found that drivers frequently would stop their trains by guiding them against some fixed object, thus, if not damaging equipment, weakening it for easy breakdown later.

Cudahy management noted the fact that the chassis were sound while the truck bodies were spent.

To solve the problem, a heavy grade of steel which could withstand normal wear and tear was added to the chassis, increasing its outer diameter by half an inch beyond the outer rim of the truck body. (see accompanying photo).

Contact impact now is taken up by the outer frame and management reports that truck bodies seem to last a great deal longer.

This idea of a sturdy outer extending chassis might be the solution for packers who experience a short time truck life but don't exactly know the reason why.

While the Cudahy Bros.' trucks are equipped with hooks and eyes for trackless train makeup, conventional truck bodies also could be equipped with the protective frame in instances where past cost experience would justify the additional expense.

Bill Asks Date Stamping

A bill under consideration by the Massachusetts legislature would require the stamping of dates on already wrapped meat sold in the commonwealth. A hearing on the proposed legislation, House Bill No. 1255, was to have been held January 28 by the committee on mercantile affairs.



New quick way to wrap **HAMS and BACON**



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inventory to receive, check and stock. Paterson TRIP-L-WRAP is a complete unit bound together at one edge by adhesive. The operator handles it with one quick motion.

Paterson TRIP-L-WRAP consists of:

1. Outside printed wrapper of non-toxic, wet-strength, grease-resisting Patapar Vegetable Parchment
2. Middle sheet of absorbent paper
3. Inner grease-proof barrier of non-toxic Patapar 27-21T

Popular sizes of Patapar TRIP-L-WRAP are 28" x 28", 32" x 28" and 28" x 24". We will be glad to send you samples for testing. Write us today.

Patapar for other packaging needs

Special types of wet-strength, grease-resisting Patapar are ideal for wrapping and protecting butter, sliced bacon, sausage, lard, margarine and other products. Tell us the use you have in mind and we'll send samples.

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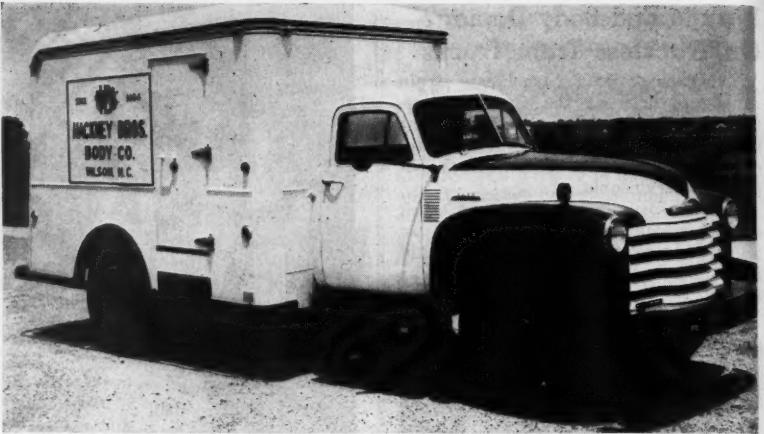
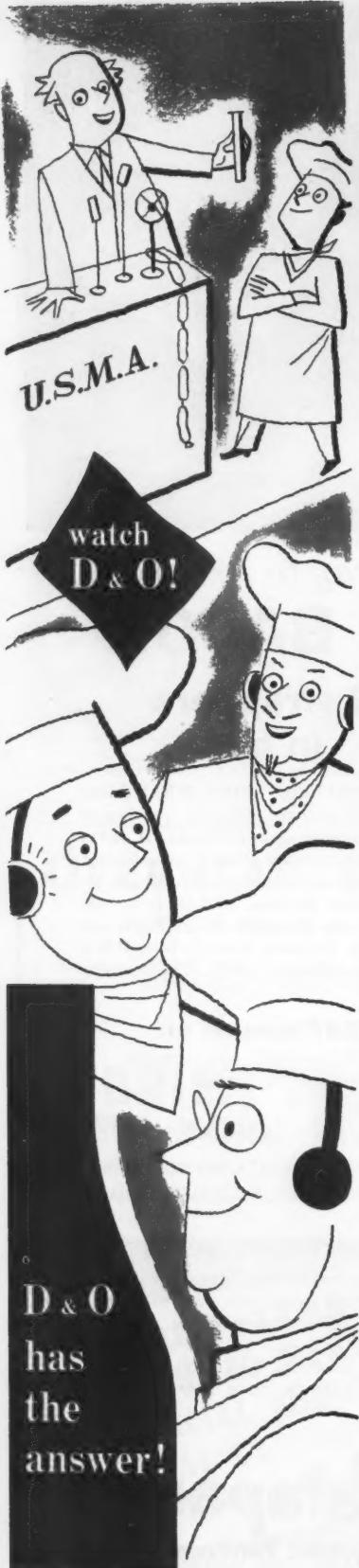
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Body Firm Celebrates 100th Year

In 1954, Hackney Bros. Body Co., Wilson, N. C., pioneer manufacturers of refrigerator truck bodies, celebrates its 100th anniversary. The firm's modern layout is far removed from the shop that W. N. Hackney, wheelwright, opened on the main street in Wilson in 1854.

But, through 100 years of progress and expansion, Hackney has retained a family-like quality through management. Three Hackneys have headed the concern: First, W. N., then George Hackney, who was president until 1948, and now the president is Thomas J. Hackney, shown here.

As early as 1914, Hackney did work with refrigerated bodies, mounting a brine type box on a wagon for distributing ice cream. Today Hackney production includes school bus bodies, refrigerator bodies for frozen foods, ice cream and other products, insulated and refrigerated bodies for meat delivery, etc.

One of its most recent models for



T. J. HACKNEY

meat transport is the unit pictured here. Called model C-54, this is a 12-ft. body insulated with 3 in. of cork in the floor, 4 in. of Fiberglas in the side walls, and 5 in. of Fiberglas in the roof. It can be equipped with a stainless steel interior floor and stainless interior lining. Standard equipment includes a 12-gauge tread-plate steel floor with galvanized interior wall and roof lining, spring steel side bumper and all lights to I.C.C. specifications. The body has one 26x56-in. side door and one 37x56-in. double rear door. Refrigeration can be either hold-over plates with ammonia or compressor, or the various types of over-the-road systems with either blower or hold-over plates. The body has an inside height of 67 in., inside width of 80 in. and an inside length of 135 in. and is designed to mount on an 84-in. CA dimension chassis. The same style body is available in 9 and 14-ft. lengths.

The second 100 years of Hackney operations will begin in a completely new plant, equipped with the most modern tools and machines. President Hackney said, "We're starting our next century with this new plant primarily to be in a position to produce the best bodies modern tools, materials and skilled labor can build at a reasonable price."

Binghamton, N. Y., Delays Action on Inspection Fees

John J. Burns, executive assistant to the mayor of Binghamton, N. Y., has announced a delay of at least a month in the drafting of city legislation imposing fees for inspections of meat slaughterhouses.

Dr. Cleland A. Sargent, new city health officer, had asked for more time in which to study conditions in Binghamton. The plan for collecting the fees for inspection of slaughterhouses was proposed last year by a management consultant firm.

New Georgia Speed Limits

Governor Talmadge has signed into Georgia law a controversial uniform traffic code bill which includes provisions increasing automobile speed limits to 60 miles an hour in the daytime and 50 miles at night. A limit of 35 miles per hour is fixed for business or residential districts.

Truck speed limits are fixed by the new law at a maximum of 55 miles per hour for trucks with combined weight of 10,000 lbs.; 50 miles for 10,000 to 16,000 lbs., and 45 miles per hour over 16,000 lbs.

AMIF Checking Some 'I's' About Fats in Cattle Feed

Several "if" factors that can affect the practicality of adding animal fats to feed for cattle are being checked by the American Meat Institute Foundation with the cooperation of the Union Stock Yards and Transit Co., Chicago.

The AMIF has placed 24 choice yearling steers on feed at the Union Stock Yards, half of which receive a daily ration of corn, brewers grain and hay and the others an identical ration except that stabilized rendered beef tallow is being substituted for part of the corn ration on an equivalent energy basis.

Purpose of the feeding test is to determine whether cattle readily will eat rations containing the added tallow and whether any variations in feed ingredients are required to make the rations completely acceptable to the animals. The test also will allow a comparison of the rate of gain on the two rations, the amounts of feed required to produce each unit of increased weight and the comparative costs of feeding the animal to market weight.

The cattle will be fed to choice slaughter grade, which is expected to take from 150 to 160 days. On reaching proper condition, the cattle will be marketed in the usual manner, except that the dressed carcasses will be followed throughout processing and comparative evaluations will be made of the meat derived from cattle from the two lots.

Successful tests relating to the use of animal fats in feeds for chickens and dry foods for dogs already have been conducted by the AMIF. Additional tests have been made with various types of poultry and with swine. One feeding test with cattle was conducted by the University of Nebraska, and tests with dairy cattle have been made by commercial interests.

Tallows and greases now are moving into mixed feeds at a rate approaching 200,000,000 lbs. annually, according to recent authoritative estimates.



D & O
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it!

See page 36

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Now empty 25 vats per hour. Hams, bellies, squares, picnics and other product handled in containers can be dumped!

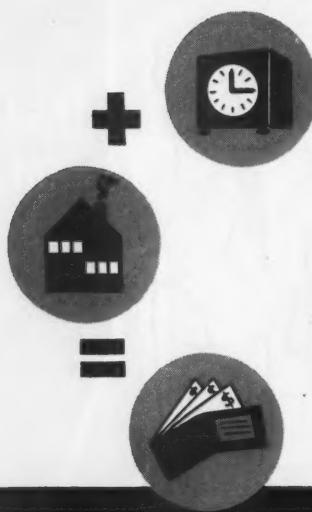
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What Julian smokehouses did for this company* they can do for you! Write today for facts on how a Julian engineered smokehouse gives you better, more uniform product results in less time . . . increased production . . . substantial savings in operating and maintenance costs . . . more profit!

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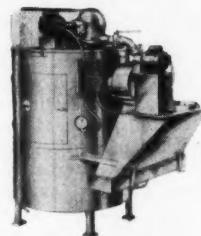


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Has no equal in providing cool, clean, dry smoke in uniform, controlled volume, at lowest cost. Simple to operate, dependable and economical.

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UP & DOWN

THE MEAT TRAIL



AMI 25-YEAR PINS received from John F. Krey (left), president of Krey Packing Co., St. Louis, are worn with pride by (l. to r.) Eugene Kornblatt, Warren Snider and Newton Knapp as they pose for photograph at firm's recent annual sales convention.

PERSONALITIES and Events OF THE WEEK

►Queen Packing Co. is opening a pork processing plant at 324 North Randolph street in Philadelphia. The two-story building was formerly occupied by Muller-Hoetzl. The Queen company will cure and smoke picnics and hams under federal inspection. The structure contains seven smokehouses and cooler space has been enlarged by the new occupant. Nathan Klevansky is manager of the Queen operation.

►Stanley Feldman, president of Steinberg Feldman Packing Corp., 437 West 13th st., New York City, has announced that the company name will be changed to the Century Packing Company, effective Monday, February 1.

►W. A. Barnette, sr., president of the Greenwood Packing Plant, Greenwood, S. C., has been re-elected as a member of the board of trustees of Clemson College. He has served eight years on the board.

►Emil G. Chermak, 57, president of the Cher-Make Sausage Co., Manitowoc, Wis., died recently after suffering a cerebral hemorrhage. He established the sausage plant in 1938 and expanded it five years ago. Chermak's widow, Regina, is vice president of the firm and their son, Arthur T., is secretary and treasurer.

►Slaughtering establishment of Food Fair Stores, Inc., Elizabeth, N. J., is being enlarged to three beds; the

conveyor setup is being expanded and facilities provided for large-scale calf slaughter. Small stock and cattle coolers are also being added. Morris Fruchtbau, Philadelphia engineer, laid out the project.

►L. B. Pennington and Joe Edwards of Little Rock Packing Co. and Roy Dellen of C. Finkbeiner, Inc., were among a group of 29 who received plaques from the Sales Executive Club of Little Rock, Ark., as winners of the club's "Distinguished Salesman" awards for 1953.

►Jess Karler, 903 Manzano dr., N.E., Albuquerque, N. M., has organized a new meat packing firm and expects his plant to be completed about the middle of this year.

►The name of Sparky's Packing Co., Pueblo, Colo., has been changed to Western Packing, Inc., according to a certificate filed with the county clerk by E. H. Sparks, president of the firm, and his wife, Mrs. Florence Evelyn Sparks, company secretary and treasurer.

►Principal speaker at the annual Nevada National Farm Loan Association meeting in Reno January 27 was E. F. Forbes, president and general manager of the Western States Meat Packers Association, Inc. His subject

Now Here's a Man Who Shouldn't Be So 'Thoughtful'

Dallas police have found a "thoughtful" thief.

Reggie Stewart, 39, has admitted that it was he who took \$1,284 from a safe at the Farmer's Meat Market last month. Stewart said he also tried to burglarize the office of Samuels & Co., Inc., but was scared off.

And while telling all, Stewart also explained why, after looting the market safe, he replaced the padlock he broke with an identical lock he bought for the purpose.

"I didn't want some thief to come along and steal all the man's meat," he said.

Samuel M. Rosenthal, president of Samuels & Co., is glad the thief didn't have a chance to be so thoughtful around his office.

was "The Agricultural Situation as We See It for 1954," with particular emphasis upon the marketing of cattle, hogs and sheep.

►Charles Trunz, president of Trunz, Inc., Brooklyn, has been named chairman of the Meats and Provisions division of the 1954 Greater New York



NEVER LATE TO WORK in 62 years with Armour and Company, Chicago, William D. Budge, 75, shows (l. to r.) Pat MacGregor, LaVerne Bell and Shirley Enos how most workers were travelling back in 1892 when he started as a messenger boy at \$4.50 a week. Budge, who retired January 22, also is proud that he never missed a day's work because of illness in all that time. At the time of his retirement, he was head of the addressograph department in the Armour general office.

campaign of the National Foundation for Infantile Paralysis. Among those assisting Trunz on his committee of volunteers is Seymour R. Ehrlich of H. Ehrlich and Son, whose son, Kenneth, was stricken with polio in 1952 at the age of seven. The boy since has recovered fully. Trunz, who has been connected with the industry for 23 years, is a member of the Eastern Meat Packers Association, NIMPA, the Brooklyn Chamber of Commerce, Eastern District Retail Dealers Association and the Market Men's Association. Ehrlich is a member of the New York Council of Wholesale Meat Dealers and the West Washington Market Men's Association.

► Louis J. Milsap, 74, retired meat packer of Augusta, Ga., died recently of a heart attack. He headed the old Bainbridge Packing Co. for more than 25 years.

► S. T. Russell, an Armour and Company employee for 42 years, has retired as Armour's Augusta (Ga.) manager. He was succeeded by C. J. Goolsby, assistant manager.

► Abe Cooper, president of Bernard S. Pincus Co., Philadelphia, has been named a division campaign chairman for the food trades in the forthcoming 1954 Allied Jewish Appeal.

► Louis Herziger, 67, founder and owner of the Herziger Sausage Co., Sheboygan, Wis., died recently of a heart attack. He founded the sausage company 40 years ago and established seven branch offices in Wisconsin with distribution to 48 states. Herziger's son, Raymond, now operates the company.

► Lykes Brothers, Inc., Tampa, Fla., has purchased a substantial portion of the stock of the Pasco Packing Co., citrus processing firm in Dade City, Fla., according to Joseph T. Lykes, president of the Tampa meat packing company.

► The trade mark "White Ribbon Brand" has been registered with the Illinois secretary of state by Circle Packing Corp., East St. Louis. Stanley Karmelita, secretary, said the name will be used for heavier bacon slabs. The firm's lighter weight bacon brand names are "Champion" and "Log Cabin."

► Harry H. Wise, cattle buyer for Swift & Company, Chicago, has retired after 46 years with the company. He joined Swift in Kansas City and worked in Chicago the past 38 years.

► Joseph Anthony Benetz, jr., 39, salesman for John Morrell & Co. in Pine Bluff, Ark., died last week of a heart attack. He recently was appointed to the Pine Bluff Civil Service Commission.

► Samuel, Abraham and Ike Sandler, as owners of the meat processing business operated by the Sandler family in Philadelphia for many years, have registered the following company trade names as operating companies: Hebrew Zion Kosher Meat Products Co., Palestine National Kosher Sau-

sage Co., Famous Hebrew Kosher Meat Products Co., and the New York National Kosher Sausage Co.

► Completing 20 years of service with The Rath Packing Co., E. V. Ferguson, canned meat salesman in the San Antonio area, retired from the firm recently. He will continue to be associated with the packing business, working part-time as sales manager of Select Meat Co., San Antonio.

► Sydney L. Smith, 52, Swift & Company salesman for 30 years, died recently in Chattanooga after a long illness. He was transferred to Chattanooga from Knoxville 20 years ago.

► M. J. Mackin has resigned from the E. G. James Co., Chicago, and F. W. Currier has transferred to the provision department of the brokerage firm. Currier has had a broad experience in trading. He started in the meat business with Armour and Company in Chicago, later worked in New England and after that was with Cudahy Packing Co. He also was in the pork and beef brokerage business in Boston before joining the E. G. James Co. as beef department manager. After Navy service during World War II, he rejoined the E. G. James Co. as produce department manager, serving in that capacity until his recent move.

► Joseph Sobocinski, a 50-year employee of Cudahy Bros. Co., Cudahy, Wis., died recently at the age of 69. He was foreman of the livestock department when he retired seven years ago.

► Superior Provision Co. is improving and remodeling its plant at 1343-45 Germantown ave., Philadelphia.

► Adolf Gobel, Inc., North Bergen, N. J., and its New York subsidiary,

Metropolitan Shortening Corp., have been indicted by a federal grand jury in Newark, N. J., on charges of shipping 25,000 lbs. of uninspected lard across state lines from New York to New Jersey in April, 1953. The alleged offense is a misdemeanor, punishable in the case of corporations by a fine of no more than \$10,000.

Swift Receives AIM Award For 'Excellent' Management

For the third consecutive year, Swift & Company, Chicago, has been certified as "excellently managed" by the American Institute of Management, New York.

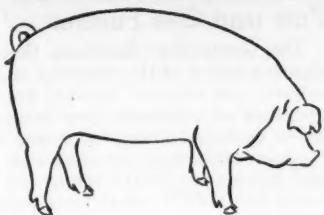
According to Jackson Martindell, president of the Institute, only 348 companies in the United States and Canada, of the 3,000 leading concerns whose methods were studied by that non-profit foundation, were found eligible to receive the designation for the year 1953.

"The philosophy behind these awards is to focus attention upon those companies whose practices should be emulated by others, to increase efficiency and insure stability for employes, shareholders and the economy as a whole," the AIM official said.

When auditing a management, Martindell explained, the Institute uses a point system for rating ten key factors in each company—economic function, corporate structure, health of earnings growth, fairness to stockholders, directorate analysis, research and development, fiscal policies, production efficiency, sales vigor and executive evaluation.



TWENTY-FIVE YEARS of service to the meat packing industry and all of it at the Hunter Packing Co., East St. Louis, Ill., is the record of these Hunter employees, who recently received their 25-year AIM pins from Frank A. Hunter, jr., company president. It is the first 25-year group with "all-Hunter" experience. The industry veterans (l. to r.) are Elvin McCaslin, maintenance department; Robert Davinroy, salesman; Charles Smith, loading dock; William Schremp, maintenance department; William Hlavek, salesman; Martin Blecharczyk, night order; Hayden Riley, chauffeur; Margoit Matzka, sausage packing; Walter Battas, specialty; Vernie Dodson, sausage manufacturing foreman; Adolph Reuter, scale repair, and Stephen Wierciak, pork packing.



ONLY TWO DAYS

From live HOG to finished BACON

■ Bellies infused with PRESCO FLASH CURE in the PRESCO HYDROJET are ready for smoking shortly after injection.

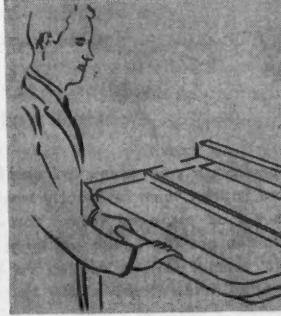
The finished product can be sliced within 24 hours from time of infusion. High yields are accompanied by superior color, flavor and holding qualities.



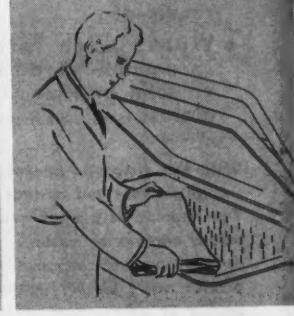
Simply take meat.



Place meat on
HYDROJET.



Pull HYDROJET handle
down for 4 seconds.



Release handle and
remove infused meat.

Preservaline Manufacturing Company

HOME OF PRESCO PRODUCTS

Flemington

New Jersey

**GREAT
LAKES**

CARTON and CASING PRINTER

**offers new imprint savings...with a
sales-winning impression!**

Casing printer
measures
19" x 22", 7" high



- Imprints cellulose casings!
- Imprints any display carton!
- Fast, easy to operate!
- Skilled operator not required!
- Works with interchangeable word slugs or solid printing plates!

- Complete ingredients clause can be changed in a few minutes to match any formula change!
- Standardizes carton and casing design!
- Eliminates obsolete cartons and casings!

With this simple-to-operate printer in your plant you can buy standard design cartons and casings and imprint them to exactly meet your needs. You imprint only what you need, as you need them. You eliminate obsolete cartons or casings, yet can get the benefit of large-quantity orders of original supplies. No special skill is needed to operate, and printer can't be set up wrong. Carton imprints can be any wording, design or color. Casing imprints withstand cooking, soaking, processing. This is a real money-saving device that will repay its low cost over and over. Works with real speed, ease and accuracy.

ORDER YOURS TODAY!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

CEC Suspends Limits on Fats and Oils Futures

The Commodity Exchange Commission, consisting of the secretary of agriculture, the attorney general and the secretary of commerce, has suspended limits on speculative trading and positions in cottonseed oil, soybean oil, and lard futures, the USDA announced. The limits had been in effect since April 1, 1953.

The suspension was recommended by the Commodity Exchange Administration of the USDA in the light of changes in patterns of trading and speculative activity in the fats and oils futures markets. Orders of the Commission are enforced by the Commodity Exchange Administration.

The commission's newly-issued orders provide that the limits, with several amendments, may be reinstated hereafter by the commission on 30 days notice. No changes were made in the amendments fixed as speculative limits, but amendments provide exemptions from the limits for bona fide cross-hedging in cottonseed oil, soybean oil and lard futures by dealers, merchandisers and processors of edible fats and oils. A further amendment, applicable to lard futures, permits the inclusion of the lard yield of hogs owned or purchased in determining the hedgeable interest of packers and processors.

These amendments, recommended by the administrator of the CEA and presiding officer in recent commission hearings, J. M. Mehl, are designed to meet problems peculiar to the hedging use of the fats and oils futures markets and to inventory accounting and management in the fats and oils industry, the USDA explained.

Speculative limits in fats and oils were recommended in hearings before the Commission in July, 1952, after investigation and study of fats and oils futures markets in representative periods. After the limits became effective in April, 1953, the CEA recommended that further hearings be held by the commission to consider special problems of fats and oils manufacturers and processors. Such hearings were held in May and July, 1953.

Empacadora de Tampico Set to Reopen Soon

The Mexican government, through the ministry of agriculture, has taken possession for early operation of the Empacadora de Tampico, the American-established meat packinghouse that closed some time ago.

The ministry says government possession of the plant will end the economic and labor problem for Tampico that the closure provoked. Ing Ezequiel Hernandez has been appointed Empacadora manager.

The semi-official National Foreign Trade Bank has provided 1,000,000 pesos (\$116,000) to begin buying cattle for the plant.

Peeling, Packaging Setup

(Continued from page 20)

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crimper which spins the neck into a rosette, crimps it with a metal seal and cuts it.

The other two stations have the goose neck type of vacuum pullers. The operator spins the neck into a rosette and crimpes the bag with a foot-operated machine.

The sealed product is placed on the in-take conveyor of an Erie automatic dunker which, in a cycled movement, dunks the bags in water held at 180° F. for a stated interval and then dumps them on the take-away conveyor. The bagged product drops into a receiving truck. With the larger loaf and bulk product, rates in excess of 60 per hour are attained, Scott states.

In this loaf handling layout, all product to be packaged is railed to central work tables, travels via conveyor through the packaging operation, and moves to a take-off station where it is placed in trucks for transfer to storage shelves. Product that moves for immediate sale is placed in a rail type holding box. While this box does not utilize cooler space to the same advantage that shelves do, it does eliminate extra handling of product. The box load is moved to the biller's station where the driver salesmen assemble their orders for the day.

To give an impression of warmth to this cold packaging room, the entire area has been painted in light pastel colors. Shelving for various packaging materials rings the entire wall space. Scott Petersen asserts that economies engineered into the packaging room have permitted the firm to handle a larger volume of packaged product at no increase in space. With further contemplated extension of the basic layout, additional packaging volume will be added, he said.

AMI Ads to Tell Meat Price, Nutrition Story

Three different approaches are being used by the American Meat Institute in forthcoming advertising messages to present important facts to consumers.

The ads, which will appear in various national magazines early in February, tell the nutritional importance of meat in the diet, facts about the current meat production which are of help and of interest to consumers and economic facts that influence the price of meat.

Reprints are available to AMI members.

New Code to Cover Meat

A new sanitary code is being drafted for Genesee County, N. Y., which will include a section governing meat inspection and packinghouses, recommended by Dr. Rodney Forsyth, county veterinarian.

ETTLINGER BINDER FLOUR

(A PRODUCT OF PURE WHEAT)

ALWAYS TOP QUALITY

for

BAKED LOAVES — SAUSAGE — CANNED MEATS — CHILI

Immediate Shipment in 100 Lb. Bags and 250 Lb. Barrels

MAIL - WIRE - PHONE Your Order!

Exclusive Product of

RALPH ETTLINGER & SONS

Since 1903

347 N. Loomis Street • Chicago 7, Illinois

WEAR-EVER

Aluminum

SMOKE STICKS

TRIANGULAR TYPE —
2 weights, for heavy or
light products.



ROUND TYPE —
2 weights, for heavy
or light products.

A complete
line for
meat packers,
canners and
sausage
manufacturers,
including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

MAIL COUPON TODAY TO:



TRADE MARK
REG. U. S. PAT. OFF.

THE ALUMINUM COOKING UTENSIL COMPANY, INC., 401 WEAR-EVER BLDG., NEW KENSINGTON, PA.

Have representative see me about your smoke sticks

Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail



● **FOR MORE THAN 155 YEARS**, Dodge & Olcott, Inc. has supplied to various segments of the food industry, flavoring materials of unsurpassed excellence. D&O essential oils, oleoresins, and specialty flavor lines are known and respected throughout the trade and D&O's reputation for individual service, technical assistance, integrity, tradition and experience are unexcelled. Now, as a further service to the food processing industry, D&O presents its newest development . . . a complete line of **DRY SOLUBLE SEASONINGS**, tailor-made to the requirements of the trade.

● **A SPECIAL FACTORY** has been built for the manufacture of this new line, complete with *all stainless steel equipment*. No metal contamination can occur . . . no dust or residual odors will be found. D&O Dry Soluble Seasonings are pre-packaged in batch lots per individual requirements and shipped in containers most suitable for particular item involved.

● **ALL M.I.D. REQUIREMENTS HAVE BEEN MET!** D&O Dry Soluble Seasonings are made from 100% natural oils or oleoresins . . . all extractions and adjuncts are prepared with the finest raw materials obtained through the company's extensive international sources. A complex quality control system insures consistent high quality, and individual technical service is available to food processors with specific problems in flavor development and control. Contact the D&O representative in your district or write for specific details on the latest D&O service to the food processing industry . . . **D&O DRY SOLUBLE SEASONINGS**.

Our 155th Year of Service



DODGE & OLCOTT, INC.

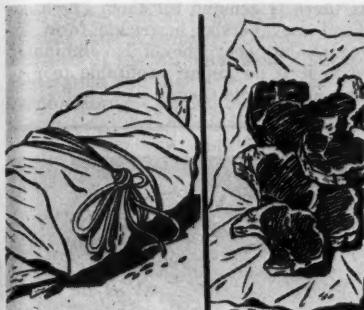
180 Varick Street • New York 14, N.Y.

Sales Offices in Principal Cities

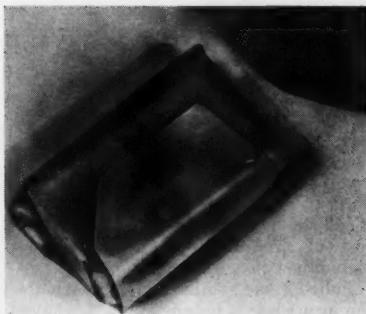
ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES • VANILLA • FLAVOR BASES

Write
for further
information

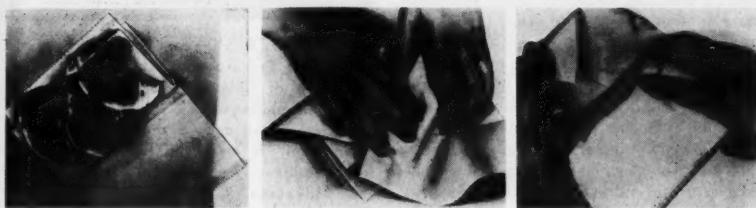
Here Are Some Tips For Service-Type Selling



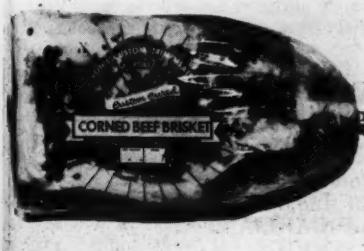
NOT THIS...



BUT THIS...



... and Here's how it's done. Package should be flat,
MUST BE NEAT TO COMPETE.



Pre-Packaging Tells in Tongue, Brisket Sales

Exceptional success in merchandising beef tongues and corned beef briskets pre-packaged in Pliofilm (Goodyear Tire & Rubber Company, Akron, Ohio) is reported by Roy Phippeny, meat division manager, Von's Grocery Co., Los Angeles. Brisket sales have increased 300 per cent while tongues are selling at a 150 per cent greater rate through Von's outlets than before the new package was introduced in the Los Angeles area.

Casing is made from 120 HM Pliofilm by Milprint, Inc., Milwaukee. As with other Mil-O-Seal casings, printing is available on the front, sides and back of the package and simple cooking instructions on the tongue and brisket packages attract buyers to the items.

Packing is performed in individual stores in the case of Von's Grocery Co. For briskets, the casing, sealed at one end, is fitted over the small end of a meat loaf stuffing horn. Brisket is inserted at an angle and the horn expands with the pressure of the meat moving through it. The packager then twists the brisket so that it enters the casing in a flat position. Open end of the package is gathered, twisted and tied with a metal clip. Tongues can be packaged easily as they conform more readily to the shape of the stuffing horn.

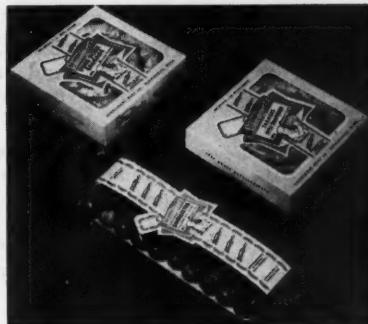
Larger volume operations could be performed by a packer with any of several pneumatic stuffers on the market.

Although they are competing with the "dignified dazzle" of pre-packaging, operators of service-type meat markets still can do much to improve the appearance of their meat packages, says Henry Schumacher, manager of the merchandising service department, Swift & Company, Chicago.

In fact, he believes, the future of the service-type market will depend upon the appearance of the package as the homemaker unwraps it in her kitchen. If a package is sloppily wrapped and carelessly put up, Schumacher points out, customers are apt to feel that this is a reflection of the retailer's attitude toward all items in the meat department and the quality of merchandise handled.

He suggests that service style meat dealers take the following steps to improve the appearance of their meat packages: 1.) Use an inner wrap to prevent seepage; 2.) wrap packages flat as they look better and are easier to carry; 3.) use trays or containers when wrapping ground meat and fancy meats; 4.) include a few sprigs of fresh, crisp parsley in all packages of fresh meats; 5.) wrap all meat items separately, and 6.) dress up mock chicken legs and all frenched chops with small paper frills.

Those extra touches, Schumacher adds, emphasize the quality and goodness of the item when the package is opened, and most women will use the decoration on the meat platter when serving at the table.



FOLLOWING CURRENT TREND toward "family design" packaging, Schweigert Meat Co., Minneapolis, has introduced three new "look alike" units for processed meat. Wallet-Pak cartons are used for pork sausage and bratwurst and a Look-Pak unit for "Smokettes" pork sausage. Three color printing—red and blue on a bright yellow background—gives the package eye appeal and provides ready brand identification. The new cartons were produced by Marathon Corp., Menasha, Wis., which advocates "family design" packages to establish an entire line as a quality leader.

Processors Tell of Problems They Have Found in the Prepackaging Field

ONE eastern processor who has been successful in prepackaging luncheon meats and sausage recently told THE NATIONAL PROVISIONER that he is optimistic about prospects in the field but pointed out that it presents some new problems for the individual packer or sausage manufacturer.

Ability to furnish retailers with a fairly complete line of packaged ready-to-eat products requires:

1. An ample supply of packaging materials which, at all times, means carrying an investment of many thousands of dollars and pursuance of a "look-ahead" policy to anticipate changes and additions to the line.

2. Packaging equipment calling for an investment of \$25,000 to many times that figure.

3. Space to do the job efficiently.

The processor emphasizes that point 3 often is overlooked and that the meat industry firm which goes into prepackaging on a large scale must expand its plant, not only to house the packaging operations for maximum efficiency, but also to warehouse large quantities of boxes and other materials. He warns processors who are building to remember this factor in doing their planning.

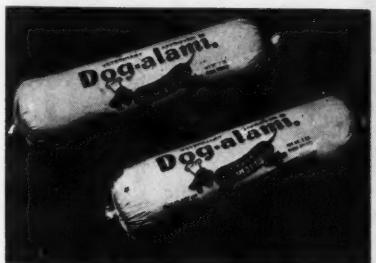
Another eastern firm has found that

entry into self-service prepackaging has brought a manifold increase in the amount of study and consideration that must be given to the package. The head of this company suggests that a packaging committee is the only answer—a group that can solve such diverse problems as: (a) Will the package fit the machines and other facilities we now have? (b) Will it stand up under handling in the self-service case? (c) Will it sell the merchandise? (d) Is the total cost of producing the packaged unit, including labor, excessive?

Policing the retailer's presentation of the processor's branded and packaged products is another current headache. One eastern company has almost ten men on the payroll who do not sell, but who do see that retailers move the company's products while they are still fresh.

Another packer executive emphasized that when a company's line of packaged products includes 25 or 30 items, it must be watched for sales laggards. Five to 10 popular products—franks, bologna, liver sausage, etc.—form the base for any meat specialties business in 1954 as they did 25 years ago. However, the processor today packages a number of loaf and other specialty items; some of these may become well

established and be salable in consistent volume over a long period. There are other products, however, which enjoy a brief vogue and then lose most of their popularity. The sales manager may want to hold onto these items as long as there is demand for them (such demand may persist in trickle form for years), but they should be eliminated when it is no longer profitable to produce and handle them.



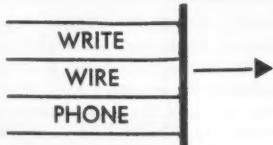
BY-PASSING RIGID containers for flexible casings for firm's new products, Canine Provision Co. of Newark, N. J., now is distributing 1-lb. packages of "Dog-alami" in both fresh frozen and cooked and frozen varieties. "Dog-alami" is merchandised in Mil-O-Casings, designed and produced by Milprint, Inc., Milwaukee. Casings are printed in red and blue, and design features dachshund-like dog scampering across package. Light weight casings add negligible amount to shipping cost of product.

Do You Know.... about BARLIANT'S Appraisal SERVICE?

The name BARLIANT has become so well-known in connection with machinery and equipment Sales and with Packing Plant Liquidations that many packers may not be aware that there are other BARLIANT services, too . . . among them: BARLIANT'S *Appraisal SERVICE*.

Our long experience in appraising plant machinery and equipment for liquidation purposes expertly qualifies us for conducting appraisals for whatever purpose. Accurate appraisals are frequently required for State and Federal Tax Purposes, Personal Property Taxes, Insurance, Personal and other reasons.

Because of our close alliance with the Meat Industry, we are able to offer this unique appraisal service at a nominal cost.



BARLIANT & CO.

New, Used & Rebuilt Equipment • Liquidators and Appraisers

OFFICES AND DISPLAY ROOMS LOCATED AT U.S. YARDS

1401 W. PERSHING ROAD

• CHICAGO 9, ILLINOIS

Telephone: CLiffside 4-6900

See our advertisement on the classified page this week and every week.

Consumption of Meat in Cans Hits Peak in '53; Record '54 Push Planned

Consumption of meat in cans hit a new high in 1953, Hale Morris, manager of the canned food department of Armour and Company, Chicago, told members of the National Meat Canners Association and their guests at the National Canners Association convention this week in Atlantic City.

"It appears," he said, "that consumers ate 5,000,000 cases, or some 90,000 lbs., more canned meat than the amount they consumed in 1952, which had been a previous high."

Commenting on the record-breaking consumption in 1953, Morris stated that the largest gain came in the consumer-sized items—meats in cans of under 3 lbs., consumption of which was 14 per cent greater than in 1952. Most of the increase was represented by beef items, reflecting the plentiful supply of beef. Leading items in the broad canned meat line included luncheon meat, chili con carne, stew, corned beef hash, spaghetti meat products, vienna sausage and canned hams.

"The meat canning industry feels that the primary reason for the continuing increase in sales rests in the fact that the product meets the demands of present day consumers and, most importantly, in the fact that the meat canning industry has done a vigorous and continuing job of advertising and promoting meats and meat products in cans," Morris said.

Morris announced a 1954 industry canned meat advertising program which will exceed in size anything previously undertaken by the industry. The program will include advertising of the National Meat Canners Association and associated advertising or promotion efforts by the American Meat Institute, the National Live Stock and Meat Board, the Can Manufacturers Institute, and the National Canners Association. In addition, several individual suppliers to the canned meat industry will be sponsoring programs of an institutional nature telling consumers about canned meats. The leading processors of canned meats, who for many years have utilized widely all types of advertising media, are expected to peak their efforts at the same time the industry program is under way—June, July and August, 1954.

Government figures for the year 1953 do not include production for military needs but do include a portion of the canned beef and gravy prepared as a part of the government's cattle support program.

'Keep Pushing Beef'

The expected moderate prices for most grades and cuts of beef during February will warrant continued merchandising attention to beef, the USDA says in its list of "Plentiful Foods" for February.

FLASHES ON SUPPLIERS

TRANSPARENT PACKAGE CO.: Dr. Maurice E. Kinsey

has been appointed plant superintendent of this Chicago concern, it has been announced by C. B. Smith, executive vice president. Dr. Kinsey, who received his Ph.D. in organic chemistry from the University of Wisconsin in 1931, has for the past 22 years been with Rayonier Incorporated, New York

City, as manager of technical service. He is a member of the American Chemical Society and several honorary scientific societies. In a realignment of Tee-Pak's sales department, E. E. Ellies, vice president and director of sales, has announced appoint-



DR. M. E. KINSEY



MARTIN LYNN



W. COLLAR

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H. C. FLONACHER



D. BARRACA

new factory and warehouse at Dunn, N. C., in the first out-of-town plant expansion move in the firm's 73-year history. Located in an area where crops are grown for Cannon processing, the plant will employ 150 workers and is scheduled for completion in July.

SUTHERLAND PAPER CO.: James T. Kirkpatrick has been appointed vice

president in charge of sales of this Kalamazoo, Mich., firm, it was announced by William Race, president. Kirkpatrick joined Sutherland in 1938 and has served successively as paperboard sales representative, service department manager, paraffined carton division sales manager, and general sales manager of the company.

BUILDICE CO., INC.: Karl A. Axelson, for a number of years with a Chicago pork packing firm, has joined the sales department of this Chicago refrigeration equipment maker. Since 1946 Axelson has been with the Globe Company. He will call on the meat packing trade in his new capacity.

FREUHAUF TRAILER CO.: The appointment of Fred S. Neumann as general sales manager has been announced by C. L. Schneider, Freuhauf's vice president in charge of sales. Neumann, who joined the company in 1938, has been division manager in the Great Lakes territory.

INTERNATIONAL MINERALS & CHEMICAL CORP.: Douglas J. King has been appointed new northwestern division food processing sales representative for the Amino Products Division of this Chicago corporation, succeeding Howard J. Burke, now in institutional sales. King will headquartered in New York City, and will direct activities in eastern New Jersey, New York and in all the New England states.

ROBERT GAIR CO., INC.: This New York City firm has acquired the Angelus Paper Box Co., Los Angeles, Calif., for a stated purchase price of \$3,618,000. The Angelus firm, founded in 1912, operates two plants in Los Angeles. The business will now be operated as the Angelus Paper Box Co. division of Robert Gair Co., Inc.

MONGOLIA IMPORTING CO., INC.: This New York City supplier of natural casings has announced the appointment of John J. Weinert to its sales staff. Weinert has served Mongolia for the last four years as a foreign representative and now will work in the central mid-western states.

WORLD CASING CORPORATION: Morris Feinstein, formerly general manager and secretary of the Brecht Corp., has been elected president of this New York City firm.

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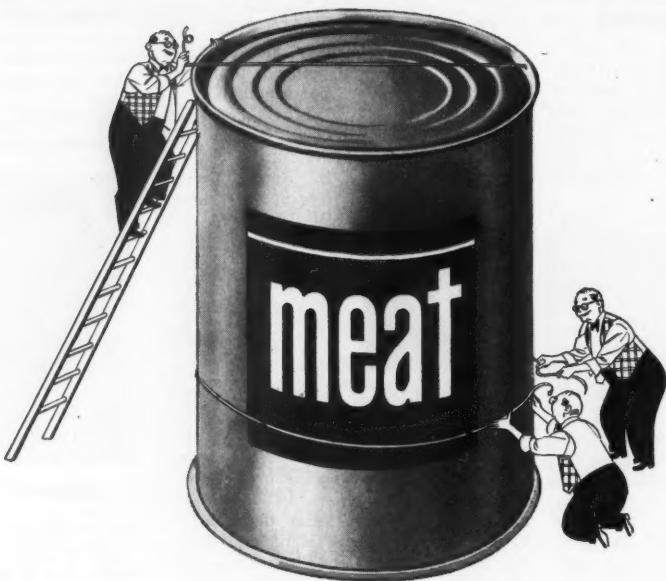
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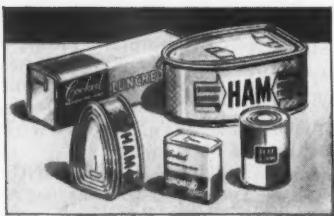
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Let us measure you three ways for hand-tailored meat can service

When you call on Continental for cans for meat products, we treat you as if you were our only customer. We hand-tailor our deliveries, lithography and engineering to your

particular needs. We do our level best to do things your way. If you'd like this kind of service, it's yours for the asking. Why not get in touch with Continental today.



VARIETY. Continental makes meat cans in all standard sizes and shapes, but we are always ready to discuss special designs. If you have a package problem, let us help you solve it.



LITHOGRAPHY. Our artists are masters at giving your design sales-appeal. Our platemakers and pressmen work with the most modern equipment to give you sharp, clear reproduction.



ENGINEERING. As a Continental customer, you have available the services of experienced scientists and engineers to help solve processing and packaging problems quickly and economically.

CONTINENTAL CAN COMPANY

CONTINENTAL CAN BUILDING
100 EAST 42ND STREET • NEW YORK 17, N. Y.



Eastern Div.: 100 E. 42nd St., New York 17 • Central Div.: 135 So. La Salle St., Chicago 3 • Pacific Div.: Russ Building, San Francisco 4



Five-Week December Meat Processing Above 1952; Year's Total Higher

TOTAL volume of all meats and meat foods prepared and processed under federal inspection in the five-week period, November 30, 1953, through Jan-

uary 2, 1954, showed a moderate increase over the corresponding period last year, U. S. Department of Agriculture figures indicated. The five-week

	Nov. 30, 1953	Dec. 1, 1952	52 Weeks Jan. 3, 1953	53 Weeks Jan. 3, 1952
Placed in cure—				
Beef	11,874,000	11,121,000	121,470,000	111,822,000
Pork	292,932,000	292,546,000	3,246,057,000	3,719,745,000
Other	181,000		2,108,000	1,226,000
Smoked and/or dried—				
Beef	3,837,000	5,186,000	45,641,000	50,584,000
Pork	214,941,000	190,453,000	2,228,417,000	2,341,744,000
Cooked meat—				
Beef	6,258,000	4,647,000	63,404,000	63,939,000
Pork	28,572,000	41,519,000	285,258,000	368,739,000
Other	217,000	237,000	2,726,000	3,314,000
Sausage—				
Fresh finished	21,532,000	18,807,000	204,094,000	221,631,000
To be dried or semi-dried	10,826,000	7,916,000	124,342,000	121,390,000
Franks, wiener	43,130,000	33,147,000	540,799,000	524,159,000
Other, smoked or cooked	40,760,000	39,282,000	598,841,000	582,582,000
Total sausage	116,248,000	99,147,000	1,470,081,000	1,459,762,000
Loin, head cheese, chili, jellied				
Steaks, chops, roasts	16,606,000	87,214,000	194,648,000	195,614,000
Bouillon cubes, extract	69,054,000	87,214,000	557,082,000	754,614,000
Sausage	368,000	154,000	5,506,000	8,212,000
Sliced bacon	64,635,000	55,662,000	732,572,000	817,431,000
Sliced, other	6,978,000	2,335,000	73,885,000	50,024,000
Hamburger	25,990,000	12,590,000	180,568,000	126,928,000
Miscellaneous meat product	3,953,000	3,295,000	34,542,000	31,023,000
Lard, rendered	178,268,000	220,750,000	1,694,452,000	2,150,453,000
Lard, refined	119,093,000	149,585,000	1,335,768,000	1,471,867,000
Olio stock	11,871,000	7,701,000	115,062,000	102,108,000
Edible tallow	12,168,000	5,619,000	113,994,000	71,908,000
Rendering pork fat—				
Rendered	9,826,000	10,076,000	104,052,000	100,496,000
Refined	5,008,000	5,188,000	61,347,000	62,146,000
Compound containing animal fat	28,502,000	21,073,000	366,020,000	283,644,000
Oleomargarine containing animal fat	2,811,000	1,597,000	33,465,000	22,140,000
Canned product (for civilian use and Dept. of Defense)	209,081,000	166,885,000	2,026,381,000	1,715,076,000
Total	1,450,592,000	1,408,043,000	16,289,794,000	15,141,710,000

[†]This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

HOG COSTS OUTRUN INCREASES IN PRODUCT VALUES

(Chicago costs and credits, first two days of the week)

While product values improved a little this week, the gains were not large enough to offset increases in the average cost of live hogs. As a result the minus margins on all three weights of hogs tested here were larger than a week earlier. Losses were greatest on the heavy butchers at \$2.81 per cwt. alive.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.					—220-240 lbs.					—240-270 lbs.					
Pct.	Price	per live wt. lb.	per cwt.	Value	Pct.	Price	per live wt. lb.	per cwt.	Value	Pct.	Price	per live wt. lb.	per cwt.	Value	
Skinned hams	12.8	50.3	\$ 7.21	\$10.30	12.9	55.3	\$ 7.13	\$ 9.84	13.2	53.4	\$ 7.05	\$ 9.77			
Picnics	5.8	33.5	1.94	2.71	5.6	32.3	1.81	2.52	5.5	30	1.65	2.31			
Boston butts	4.8	44.3	1.90	2.70	4.1	42.6	1.74	2.47	4.1	42.6	1.75	2.43			
Loins (blade in)	10.2	47.9	4.88	6.99	9.9	44.9	4.44	6.24	9.7	44.4	4.30	6.08			
Lean cuts			\$15.93	\$22.70			\$15.12	\$21.07				\$14.75	\$20.59		
Bellies, S. P.	11.1	54.3	6.03	8.58	9.6	54	5.18	7.29	4.1	51.3	2.10	2.62			
Bellies, D. S.					2.1	29.4	.62	.88	8.6	29.4	2.53	3.45			
at backs					3.2	11.0	.35	.49	4.6	12.4	.57	.78			
Jowls	1.7	20.0	.34	.50	1.7	20.0	.34	.50	1.9	20	.39	.54			
Bow leaf	2.3	15.8	.36	.51	2.2	15.8	.35	.50	2.2	15.8	.35	.50			
P.S. lard, rend. wt. 14.0	15.4	2.29	3.31	13.5	15.4	2.08	2.90	11.1	15.4	1.71	2.45				
Fat cuts and lard.			\$ 9.02	\$12.90			\$ 8.92	\$12.56				\$ 7.05	\$10.64		
Spareribs	1.6	43.6	.70	1.00	1.6	38.1	.67	.88	1.6	22.6	.36	.50			
Regular trimmings	3.3	24.6	.81	1.15	3.1	24.6	.76	1.03	2.9	24.6	.71	1.00			
Feet, tails, etc.	2.0	14.5	.29	.42	2.0	14.5	.29	.41	2.0	14.5	.29	.41			
Offal & miscel.70	1.00			.70	.99				.70	.98		

TOTAL YIELD & VALUE	70.0	100.0	\$27.45	\$39.17	71.5	100.0	\$26.46	\$36.94	72.0	100.0	\$24.46	\$34.72
	Per cwt. alive		Per cwt. alive			Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive
Cost of hogs	\$26.62	Per cwt.	\$26.74	Per cwt.	\$25.78	Per cwt.	\$25.78	Per cwt.	\$25.78	Per cwt.	\$25.78	Per cwt.
Condemnation loss12	fin.	.12	fin.	.12	fin.	.12	fin.	.12	fin.	.12	fin.
Handling and overhead	1.70	yield	1.50	yield	1.37	yield	1.37	yield	1.37	yield	1.37	yield
TOTAL COST PER CWT.	\$28.44		\$40.63		\$28.36		\$39.66		\$27.27		\$37.90	
TOTAL VALUE	72.45		39.17		26.46		36.94		24.46		33.96	
Cutting margin	— \$9.00		— \$1.46		— \$1.90		— \$2.72		— \$2.81		— \$3.91	
Margin last week	— .94		— 1.36		— 1.15		— 1.57		— 2.46		— 3.27	

processing put-through totaled 1,450,-592,000 lbs. compared with 1,408,043,000 lbs. a year earlier. The year total, too, as the accompanying table shows, was larger for 1953 than for the year before despite one week less of operations.

In several important categories production of processed meats was larger in 1953 than in 1952; output of all sausage and loaf products was 1,664,739,000 lbs. against 1,655,376,000 lbs. in 53-week 1952. Hamburger output in 1953 rose to 180,568,000 lbs. against 126,928,000 lbs. in 1952 while 2,026,381,-000 lbs. of product was canned compared with 1,715,076,000 lbs. during 1952. Sliced bacon volume dropped to 732,572,000 lbs. for 1953 compared with 817,431,000 lbs. a year earlier.

Preparation of sausage room products increased to 132,856,000 lbs. in the period compared with 112,508,000 lbs.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE WEEK PERIOD NOV. 30 THROUGH JAN. 8, 1944			
	Pounds of finished product Slicing and in- stitutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)	
Luncheon meat	18,176,000	10,268,000	
Canned ham	20,989,000	584,000	
Corned beef hash	178,000	7,466,000	
Chili con carne	815,000	91,180,000	
Viennas	144,000	3,428,000	
Franks, wiener in brine	7,000	1,176,000	
Deviled ham	532,000	
Other potted or deviled meat food products	5,000	2,903,000	
Tamales	301,000	3,270,000	
Sliced dried beef	41,000	537,000	
Liver product	135,000	
Meat stew (all product)	280,000	6,912,000	
Spaghetti meat products	272,000	5,903,000	
Tongue (other than pickled)	60,000	322,000	
Veal, pickled products	1,132,000	1,585,000	
Bulk sausage	636,000	
Hamburger, roasted or cured beef, meat and gravy	73,000	26,59,6000	
Soups	1,661,000	57,336,000	
Sausage in oil	204,000	182,000	
Tripe	403,000	
Brains	307,000	
Bacon	74,000	376,000	
All other meat with meat and/or meat by-products -20% or more	280,000	7,734,000	
Less than 20%	196,000	15,108,000	
Total	44,857,000	160,941,000	

in the corresponding five weeks of 1952-53.

Preparation of steaks, chops and roasts dropped sharply, however, as the total volume amounted to 69,054,000 lbs. for the December five weeks as against 87,214,000 lbs. in the like 1952 period.

Slicing of bacon, despite the reduced supply of the raw commodity available, rose to 64,655,000 lbs. in December from 55,662,000 lbs. the year before.

Lard rendering, on the other hand, with fewer hogs averaging a smaller proportion of total weight in lard, dropped sharply to 178,268,000 lbs. compared with 220,750,000 lbs. in 1952.

In canning operations of meat and meat foods, the trend to preparations in the smaller under 3-lb. cans rose sharply to 160,841,000 lbs. from 146,457,000 lbs. in the like period of the year before. Meat and meat foods put up in the 3-lb. and over containers in December dropped to 44,837,000 lbs. from 54,137,000 lbs. in the year earlier.

Week's Meat Production Dips 6%; Stormy Weather Cuts Marketings

Meat production under federal inspection for the week ended January 23, was estimated at 383,000,000 lbs., according to the U. S. Department of Agriculture. This was a decrease of 6 per cent from the 406,000,000 lbs. of

ary averaged about 1,181,000 head. This was 11 per cent below the average weekly slaughter in November, 1953, and was the smallest January rate of hog slaughter since 1946.

Cattle slaughter of 374,000 head was

compared with 132,000 the preceding week and 100,000 last year. Output of inspected veal for the three weeks under comparison was 13,200,000, 14,300,000 and 11,600,000 lbs. respectively.

Slaughter of 1,131,000 hogs was 7 per cent below the 1,213,000 slaughtered the preceding week and 22 per cent below the 1,442,000 for the corresponding week of 1953. Production of pork was 155,400,000 lbs. compared with 166,700,000 lbs. a week ago and 198,200,000 lbs. a year ago.

Sheep and lamb slaughter was 294,000 head compared with 354,000 the preceding week and 310,000 last year. Production of lamb and mutton for the three weeks amounted to 14,100,000, 17,000,000 and 14,700,000 lbs., respectively.

For the week ended January 9, 1954, actual slaughter included 395,919 cattle, 158,386 calves, 1,218,506 hogs and 314,164 sheep and lambs. Revised estimate of production in millions of pounds was 209.5, beef; 17.4, veal; 167.0, pork excluding lard; 15.1 lamb and mutton, and 37.8, lard.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 23, 1954, with comparisons

	Beef Number Prod.	Veal Number Prod.	Pork (excl. lard) Number Prod.	Lamb and Mutton Number Prod.	Total Meat Prod.
Jan. 23, 1954	374	200.1	126	13.2	1,131
Jan. 16, 1954	389	207.9	132	14.3	1,213
Jan. 24, 1953	305	160.0	100	11.6	1,442

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per mil.	Total lbs.	lbs.	lbs.
Jan. 23, 1954	900	535	190	105	245	137	100	48	13.9	38.5				
Jan. 16, 1954	985	529	195	108	245	137	100	48	13.9	41.2				
Jan. 24, 1953	1,106	554	211	116	243	134	100	47	15.2	53.4				

the week before and was 1 per cent below the 388,000,000 lbs. of the corresponding week a year earlier.

Extremely cold and stormy weather cut down livestock marketings and slaughter showed a general decrease compared with the previous week. Hog slaughter for the three weeks of Janu-

ary averaged about 1,181,000 head. This was 11 per cent below the average weekly slaughter in November, 1953, and was the smallest January rate of hog slaughter since 1946.

Cattle slaughter was 126,000 head

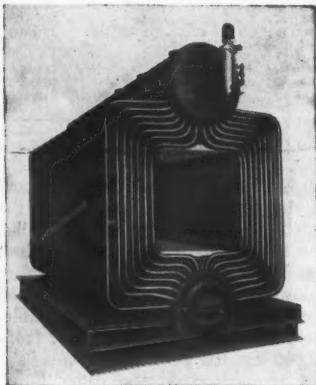
CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Jan. 23, with comparisons:

	Week Jan. 23	Previous Week	Cor. Week 1953
Cured meats, pounds	31,187,000	15,774,000	4,573,000
Fresh meats, pounds	31,187,000	2,378,700	18,297,000
Lard, pounds	1,691,000	2,794,000	3,985,000

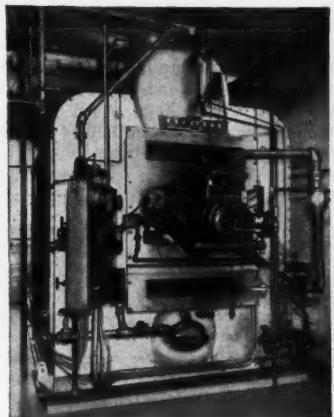
IMMEDIATE STEAM . . .

A New Idea in Steam Generation



KEYSTONE

It's a factory assembled 2-drum water tube boiler with water cooled furnace. Gases travel 3 lengths of the furnace — scrubbing 5 bare metal water backed heat absorbing zones. It's complete — needs only service connections — burns oil or gas or both — no stack — no foundation.



IN A NEW YORK DAIRY

The KEYSTONE is automatic—needs only part time operator

A California user says:

"Within 30 minutes after starting our 200 hp. Keystone Steam Generator we are ready for operations."

"The capacity of our 250 hp. Keystone is double that of our former equipment and requires less floor space — only part time supervision is required and we like the cleanliness of operation."

A Pennsylvania Dairy reports:

"We are getting excellent service from our gas fired 200 hp. Keystone Steam Generator — we know that it is costing us less than when we used coal."

WRITE FOR BULLETIN SB-38

ERIE CITY IRON WORKS Erie, Pa.

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Jan. 26, 1954
Prime, 600/800	.42 @42½
Choice, 500/700	.39
Choice, 700/800	.38½ @39
Good, 700/800	.35½ @38
Commercial cows	.23½
Can. & cut. cows	.23½ @23½
Bulls	.26½

STEER BEEF CUTS

Prime:	
Hindquarter	.54.0 @57.0
Forequarter	.34.0 @35.0
Round	.46.0 @48.0
Trimmed full loin	.88.0 @92.0
Regular chuck	.36.0 @38.0
Foreshank	.15.0 @18.0
Brisket	.30.0 @33.0
Rib	.65.0 @65.0
Short plate	.11.0 @14.0
Flanks (rough)	.11.0 @12.0
Choice:	
Hindquarter	.45.0 @48.0
Forequarter	.30.0 @32.0
Round	.45.0 @47.0
Trimmed full loin	.80.0 @85.0
Regular chuck	.36.0 @38.0
Foreshank	.15.0 @18.0
Brisket	.30.0 @33.0
Rib	.45.0 @50.0
Short plate	.11.0 @14.0
Flanks (rough)	.11.0 @12.0
Good:	
Round	.42.0 @45.0
Regular chuck	.34.0 @36.0
Brisket	.30.0 @33.0
Rib	.40.0 @45.0
Loins	.52.0 @56.0

COW & BULL TENDERLOINS

9/dn. range cows	50
5/4 range cows	55
4/5 range cows	60
5/6 range cows	80
Bulls, 5/up	90

BEEF HAM SETS

Knuckles	46½
Insides	46½
Outsides	43@44

BEEF PRODUCTS

Tongues, No. 1	31 @8½
Hearts, regular	10 @12
Livers, selected	27½ @28½
Livers, regular	10½ @17½
Lips, scalded	4½ @6½
Tripe, cooked	5½ @6½
Lips, scalded	5½ @6½
Lips, unscalded	6 @8
Lungs	6½ @7
Melts	6½ @7
Udders	5½

FANCY MEATS

(i.c.l. prices)	
Beef tongues, corned	.35 @38
Venison breads, under 12 oz.	.38 @42
12 oz. up	.80 @85
Calf tongues, 1/down	.21 @28
Ox tails, under ¾ lb.	.12 @15
Over ¼ lb.	.16 @18

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	.60@64
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.62@65
Hams, skinned, 16/18 lbs., wrapped	.59@63
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.61@64
Bacon, fancy trimmed, brkt off, 8/10 lbs. wrapped	.62@65
Bacon, fancy square cut, seedless, 12/14½ lbs. wrapped	.58@63
Bacon, No. 1 sliced, 1-lb. open-faced layers	.73@77

VEAL—SKIN OFF

Carcass	
(i.c.l. prices)	
Prime, 80/110	\$16.00 @49.00
Prime, 110/150	.46.00 @47.00
Choice, 80/110	.45.00 @48.00
Choice, 110/150	.42.00 @45.00
Good, 50/80	.35.00 @42.00
Good, 80/110	.42.00 @44.00
Good, 110/150	.41.00 @43.00
Commercial, all wts.	.30.00 @35.00

CARCASS MUTTON

(i.c.l. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

CARCASS LAMB

(i.c.l. prices)

Prime, 40/50	.42.00 @44.00
Prime, 50/60	.40.00 @43.00
Choice, 40/50	.41.00 @43.00
Choice, 50/60	.39.00 @42.00
Good, all weights	.37.00 @40.00

SAUSAGE MATERIALS

FRESH

Pork trim., reg. 40% bbls.	27
Pork trim., gtr. 50% bbls.	28½ @30
Pork trim., 80% lean, bbls.	46
Pork trim., 95% lean, bbls.	55
Pork cheek meat, trmd., bbls.	35½
Bull meat, bon'l's, bbls.	.36 @36½
C.G. cow meat, bbls.	33
Beef trimmings, 75/85%, bbls.	28½
Bon'l's chunks, bbls.	33½
Beef cheek meat, trmd., bbls.	19½ @20
Beef head meat, bbls.	17½
Shank meat, bbls.	34
Veal trim., bon'l's, bbls.	.29 @30

FRESH PORK AND PORK PRODUCTS

(i.c.l. prices)

Hams, skinned, 10/14	.58 @58½
Hams, skinned, 14/16	.55½ @56
Pork loins, regular	12/down, 100's .50 @51
Pork loins, boneless, 100's	.68
Shoulders, under 16 lbs., 100's	.40
Picnics, 4/6 lbs., loose	.37 @37½
Picnics, 6/8 lbs., loose	.33½ @34
Pork livers	18
Boston butts, 4/8 lbs.	.46 @47
Tenderloins, fresh, 10's	.75 @77
Neck bones, bbls.	17
Brains, 10's	16
Ears, 30's	17
Snares, lean in, 100's	.15 @16
Feet, a.c.t., 30's	.13 @14

SAUSAGE CASINGS

(i.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ in.	.50 @ 65
Domestic rounds, over	.80 @ 11.10
1½ in., 140 pack	.80 @ 11.10
Export rounds, wide, over	1½ in. .14 @ 1.65
Export rounds, medium,	1½ @ 1.15
Export rounds, narrow,	1½ in. under .1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 14
No. 2 weas., 22 in. up	9 @ 12
No. 2 weasands	12 @ 10
Middles, new, 1½ in./2 in.	.80 @ 1.25
Middles, select, wide,	20½ in. .1.50 @ 1.75
Middles, extra select,	24 @ 2½ in. .1.85 @ 2.50
Middles, extra select,	24 in. & up .2.75 @ 3.40
Beef bungs, exp., No. 1	.21 @ 24
Beef bungs, domestic	.18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	.5 @ 9
10-12 in. wide, flat	.8 @ 12
12-15 in. wide, flat	17 @ 23
Pork casings:	
Extra narrow, 29 mm. & dn.	3.70 @ 4.25
Narrow, medium	.29 @ 32 mm. .3.65 @ 4.25
Medium, 32 @ 38 mm.	.2.75 @ 3.10
Spec. med., 35 @ 38 mm.	1.80 @ 2.00
Export bungs, 34 in. cut, 40 @ 42	
Large prime bungs,	34 in. cut .25 @ 33
Medium prime bungs,	34 in. cut .20 @ 23
Small prime bungs	10 @ 17
Middles, per ts. cap. off.	.50 @ 70
Sheep cas. (per hank):	
26/28 mm.	.85 @ 4.50
24/26 mm.	.40 @ 4.25
22/24 mm.	.4.00 @ 4.25
20/22 mm.	.2.90 @ 3.25
18/20 mm.	.1.75 @ 2.25
16/18 mm.	.1.00 @ 1.25

DRY SAUSAGE

(i.c.l. prices)

Cervelat, ch. hog bungs	.87 @ 91
Thuringer	.42 @ 48
Farmer	.70 @ 75
Holsteiner	.73 @ 78
B. C. Salami	.80 @ 89
Genoa style salami, ch.	1.00 @ 102

SOAK 'EM



All hem are completely blocked and tied to prevent accumulation of grease or dirt — no cracks or crevices.

SCRUB 'EM



Frog Brand aprons are built to "take it" and come clean again and again, whether you use stiff brushes, hot water, strong soaps or detergents.

Smooth, hide-like toughness resists wear and guards against destructive snags. Exclusive saturation-coating process completely bonds Sawyer Neoprene Latex right through the top quality base fabrics. Absolutely will not peel.

THEY STILL LAST LONGER

"FROG" BRAND APRONS by



54-40 apron with patch

54-30 apron without patch

SEND FOR FREE

The H. M. Sawyer & Son Co.

16 Thorndike Street

Cambridge, Massachusetts

Gentlemen:

Please mail catalog and refer me to my nearest

jobber.

Name _____

Company _____

Street _____

City & State _____

APRON FOLDER Today

CAINCO

Seasonings

for tastier products . . . peped-up sales!

• CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS
SUperior 7-3611

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

SAVES LABOR —
SAVES TIME —
SAVES MONEY.

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.
CINCINNATI 25, OHIO
Kirby 4000

RED SEAL
CERTIFIED
CASING COLORS

Especially made
for coloring
sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.



DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	49%
Pork sausage, sheep cas.	58 @59
Frankfurters, sheep cas.	49% @51
Frankfurters, skinless	39% @42%
Bologna (ring)	37% @44
Bologna, artificial cas.	33% @35%
Smoked liver, hog bungs	45%
New Eng. lunch. spec.	67 @72
Sausage	54
Polish sausage, smoked	48 @60
Pickle & Pimento loaf	34% @41%
Olive loaf	35% @44%
Pepper loaf	42 @58%
Smokie snacks	51%
Smokie links	65%

SEEDS AND HERBS

(l.c.l. prices)

Whole for Sausage	Ground
Caraway seed	18 @22
Cinnamon seed	20 @30
Mustard seed, fancy	23 ..
Yellow American	17 ..
Oregano	45 @62
Coriander, Morocco,	
Natural No. 1	15 @19
Marjoram, French	40 @47
Sage, Dalmatian,	
No. 1	60 @68

CURING MATERIALS

Owt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Saltpeter, n. ton, f.o.b. N.Y.	
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated (ton)	\$28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar	
Raw, 98 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis	8.10
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	7.50
C/L Del. Chgo.	7.40

SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole Ground

Allspice, prime	55	62
Resifted	58	65
Chill Powder	..	47
Chill Pepper	..	47
Cloves, Zanzibar	1.03	1.10
Ginger, Jam., unbl.	29	34
Ginger, African	29	34
Mace, fancy, Bande		
West Indies	..	1.40
East Indies	..	1.48
Mustard flour	..	37
No. 1	..	33
West India Nutmeg	49	
Paprika, Spanish	..	51
Pepper, Cayenne	..	54
Red, No. 1	..	53
Pepper, Packers	1.14	1.51
Malabar	1.14	1.24
Black Lampung	1.14	1.24

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles Jan. 26	San Francisco Jan. 26	No. Portland Jan. 26
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STERE:

Choice:			
500-600 lbs.	\$41.00 @42.00	\$42.00 @43.00	\$40.00 @43.00
600-700 lbs.	40.00 @41.00	40.00 @42.00	39.00 @41.00

Good:

500-600 lbs.	40.00 @41.00	39.00 @40.00	37.00 @40.00
600-700 lbs.	39.00 @40.00	38.00 @39.00	37.00 @39.00

Commercial:

350-500 lbs.	34.00 @36.00	37.00 @38.00	32.00 @38.00
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COW:

Commercial, all wts.	24.00 @27.00	27.00 @28.00	27.00 @33.00
Utility, all wts	24.00 @27.00	25.00 @27.00	26.00 @31.00

FRESH CALF:

(Skin-Off)	(Skin-Off)	(Skin-Off)
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Choice:

200 lbs. down	38.00 @41.00	40.00 @44.00	40.00 @48.00
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Good:

200 lbs. down	36.00 @39.00	38.00 @40.00	38.00 @41.00
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FRESH LAMB (Carcass):

Prime:			
40-50 lbs.	42.00 @44.00	42.00 @44.00	41.00 @43.00
50-60 lbs.	41.00 @43.00	40.00 @42.00	None quoted

Choice:

40-50 lbs.	42.00 @44.00	42.00 @44.00	41.00 @43.00
50-60 lbs.	41.00 @43.00	40.00 @42.00	None quoted

Good, all wts.

40-50 lbs.	40.00 @42.00	38.00 @42.00	None quoted
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MUTTON (EWE):

Choice, 70 lbs. down	None quoted	None quoted	12.00 @16.50
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Good, 70 lbs. down

None quoted	None quoted	12.00 @16.50
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FRESH PORK CARCASSES (Packer Style):

(Shipper Style)	(Shipper Style)	(Shipper Style)
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Prime:

80-120 lbs.	None quoted	None quoted
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120-160 lbs.

41.50 @42.50	39.00 @41.00	40.50 @42.00
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LOINS:

8-10 lbs.	49.00 @56.00	60.00 @64.00	59.00 @62.00
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10-12 lbs.

49.00 @56.00	56.00 @60.00	55.00 @60.00
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12-15 lbs.

49.00 @56.00	56.00 @60.00	55.00 @60.00
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FRESH PORK CUTS No. 1: (Smoked)

(Smoked)	(Smoked)	(Smoked)
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PICNICS:

4-8 lbs.	39.00 @44.00	44.00 @48.00	43.00 @46.00
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HAMS, Skinned:

12-15 lbs.	65.00 @69.00	68.00 @72.00	67.00 @70.50
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16-18 lbs.

60.00 @66.00	65.00 @70.00	66.00 @70.00
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BACON, "Dry Cure" No. 1:

6-8 lbs.	68.00 @74.00	70.00 @78.00	67.00 @73.00
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8-10 lbs.

65.00 @72.00	68.00 @74.00	65.00 @70.00
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8-10 lbs.

62.00 @68.00	64.00 @68.00	62.00 @68.00
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LARD, Refined:

1-lb. cartons	22.50 @24.50	23.00 @26.00	21.00 @24.00
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50-lb. cartons and cans

20.00 @23.50	20.00 @23.00	None quoted
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Tierces

20.00 @22.50	20.00 @22.00	20.00 @22.00
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BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, January 27, 1954

During the latter part of last week, a stronger tone was evidenced in the tallow and grease market with price advances registered on dealer purchases. Quotable sales, however, were difficult to confirm.

Confirmed trading Thursday included yellow grease which sold at 5½c and at 5¾c. Additional strength also was experienced in the Eastern market, and hard body bleachable fancy tallow sold at 7½c with later activity at 7¾c also reported. Choice white grease was bid at 10¼c, with offerings held at 10½c and untraded.

Trading continued Friday at 7¼c basis bleachable fancy tallow. Other buying interest was firm at 6½c for yellow grease, 7c for B-white, and as high as 7c for special tallow. Bleachable fancy tallow reportedly sold in the East at 7¾c. There was further inquiry for choice white grease at 10¼c, but sales were lacking.

Offerings were hard to uncover the beginning of this week, and trading was scattered. Bleachable fancy tallow was bid at 7c in the local area, and a tank of prime tallow reported sold at 6¾c Chicago. Bleachable fancy tallow was offered in the East at 8c, and choice white grease at 10½c.

Lack of offerings again resulted in an inactive market Tuesday, but the undertone was firm. A few offerings reportedly were available at 7c for special tallow, 7c for B-white grease and 6½c for No. 1 tallow, but other sources reported buying interest at those levels which made accurate quotations difficult to determine. Yellow grease was bid at 6½c in an attempt to move product without satisfactory results. The Eastern market continued firm, with a fair amount of all hog choice white grease moving at 10½c. Hard body bleachable fancy tallow sold at 7½c, with packer produc-

BY-PRODUCTS MARKETS

Blood

Wednesday, Jan. 27, 1954

	Unit
Underground, per unit of ammonia (bulk)	\$8.75@8.75n
Low test	*7.50@8.00n
High test	*7.50@8.00n
Liquid stick tank cars	*8.75@4.00

Digester Feed Tankage Material

Wet rendered, underground, loose,

Low test

High test

Liquid stick tank cars

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$92.50@ 95.00
50% meat and bone scraps, bulk	\$8.00@ 95.00
55% meat scraps, bulk	\$5.00@100.00
Digester tankage, bulk	90.00@ 95.00
60% Digester tankage, bagged	97.50@100.00
60% blood meal, bagged	140.00
70% standard steamed bone meal, bagged (spec. prep.)	65.00
60% steamed bone meal, bagged	60.00@ 72.00

Fertilizer Materials

	Per unit Protein
High grade tankage, ground, per unit ammonia	5.75@6.00
Hoof meal, per unit ammonia	0.00

Dry Rendered Tankage

	Per unit Protein
Low test	*1.50@1.55n
High test	*1.50@1.55n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@ 1.75
Hide trimmings (green salted)	*12.00@14.00
Cattle jaws, skulls and knuckles, per (ton)	45.00@ 55.00
Pig skin scraps and trimmings, per lb.	55.00@ 60.00
.....	6½@ 7

Animal Hair

	Per cwt.
Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	45.00@ 55.00
Cattle switches, per piece	5½@ 6½
Winter processed, gray, lb.	14 @ 15
Summer processed, gray, lb.	6 @ 7

n—nominal. a—asked.

*Quoted delivered basis.

tion offered at 8c although not sold.

Larger consumers stepped into the market at midweek and purchased bleachable fancy tallow at 7¾c, prime tallow at 6¾c and special at 6¾c. These prices represented quite an advance compared with their interests earlier in the week and the previous week, which were mostly 6½c basis bleachable fancy tallow. The market in the East appeared firm to slightly easier. Choice white grease, all hog, sold again at 10½c. Bleachable fancy

VEGETABLE OILS

Wednesday, January 27, 1954

Exporters were a large factor in bolstering the price of soybean oil at the week's start, with refiner purchase negligible. Sales of other selections of vegetable oils were limited.

In weekend activity and Monday, exporters purchased February shipment at a reported price of 13.7c a pound, f.o.b. steamer. There was other movement of nearby and February shipment in refiner direction, and 12c was paid sparingly throughout the day. Forward positions through July also reportedly traded at 12c and were later bid at that level and offered at 12½c.

Cottonseed oil proved a slow mover and was bid at 12c at good locations in the Valley and offered at 12c at other points. The market in the Southeast was pegged at 12¾c, nominal basis, in view of lack of sales. Sales were accomplished in Texas at 11¾c and 12c, depending on location. Corn oil was sought in the midwest area at 13¾c, but no sales were heard. Peanut oil sold Friday of last week at 18¾c for nearby shipment, which was a considerable advance compared with earlier activity. This week, peanut oil was pegged nominally at 18½c. Coconut oil was offered at 16½c for spot shipment without movement.

Sales of soybean oil for export were

tallow sold at 7¾c c.a.f. East, with other movement also heard at 7¾c. Original fancy tallow was offered at 8½c, but no sales were heard early.

EASTERN BY-PRODUCTS MARKET

New York, Jan. 27, 1954

Dried blood was quoted Wednesday at \$8.25 per unit of ammonia. Low test wet rendered tankage was priced at \$7.50 f.o.b. per unit of ammonia and dry rendered tankage was listed at \$1.40 per protein unit.

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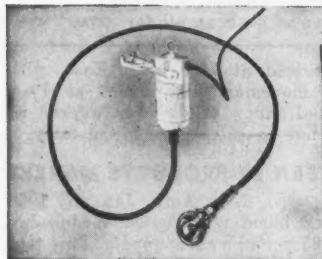


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made again on Tuesday for February shipment at 12½c, but refiner volume was small at that level. All other positions through July sold at 12c, with resale oil moving at 11½c later in the day. Late afternoon activity was slow as a result of the spread between buyers' and sellers' ideas.

Cottonseed oil sold at 12c throughout most of the trading areas, with the exception of the Southeast where the market was nominally pegged at 12½c. Corn oil advanced ¼c in light movement to cash at 13¾c for Feb-

ruary shipment. Peanut oil was unchanged at 18½c on a nominal basis. Prompt shipment coconut oil sold at 15½c, but later offering prices were hiked to 16c without action.

A large refiner was responsible for the majority of action in the soybean oil market at midweek and purchased a considerable amount early in the day Wednesday at 12c for February, March and April shipments. Most of the trading was in February shipment, however.

The same refiner also bought an estimated 60 to 75 tanks of cottonseed oil in the Valley at 12c. Only minor activity could be uncovered in the Southeast at 12½c. In Texas 12c was paid at common points and offered at that level. Corn oil continued to trade in light volume at 13¾c. Peanut and coconut oil were unchanged from the preceding day's levels, with no sales recorded.

CORN OIL: Advanced ¼c compared with last week's trading levels.

SOYBEAN OIL: Good volume sold at midweek, mainly to one refiner at 12c.

PEANUT OIL: Registered good advance late last week, but no trading heard this week.

COCONUT OIL: About unchanged to slightly lower than the previous week.
COTTONSEED OIL: Sold ½c lower in all locations, compared with last week's sales.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JAN. 22, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.62	—	—	14.85	14.67b
May	14.68b	—	—	14.85	14.65b
July	14.50-55	—	—	14.65b	14.65b
Sept.	13.85b	—	—	14.10b	14.00b
Oct.	13.60b	—	—	13.80b	13.70b
Dec.	13.55b	—	—	13.70b	13.60b
Jan.	13.45b	—	—	13.60n	13.50n

Sales: 61 lots.

MONDAY, JAN. 25, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.73b	14.88	14.80	14.85b	14.85
May	14.75b	14.84	14.77	14.78b	14.80
July	14.66b	14.73	14.67	14.68b	14.68b
Sept.	14.05b	14.15	14.10	14.15b	14.15b
Oct.	13.75b	—	—	13.75b	13.80b
Dec.	13.60b	—	—	13.65b	13.70b
Jan.	13.50n	—	—	13.60n	13.60n

Sales: 42 lots.

TUESDAY, JAN. 26, 1954

	Open	High	Low	Close	Prev. Close
Mar.	14.80b	14.80	14.80	14.70-89	14.85b
May	14.75b	14.75	14.68	14.60-68	14.75b
July	14.65b	14.65	14.57	14.57	14.65b
Sept.	14.10b	—	—	14.00b	14.15b
Oct.	13.75b	—	—	13.55b	13.75b
Dec.	13.60b	—	—	13.35b	13.65b
Jan.	13.50n	—	—	13.50b	13.60n

Sales: 30 lots.

WEDNESDAY, JAN. 27, 1954

	Open	High	Low	Close	Prev. Close
Apr.	14.75-73	14.90	14.73	14.90b	14.90b
July	15.00b	15.01	15.00	15.15b	14.57
Oct.	15.08b	15.28	15.05	15.25b	15.55b
Jan.	15.23	15.25	15.23	15.30b	15.50b
Apr.	15.10b	—	—	15.20b	—
July	15.08b	—	—	15.15b	14.57

Sales: 34 lots.

Soybean Support Price

The U. S. Department of Agriculture has announced that the national average support price for 1954-crop soybeans will be \$2.22 per bushel. This is equal to 80 per cent of the December 15, 1953 parity price for all soybeans.

VEGETABLE OILS

Wednesday, Jan. 27, 1954

Crude cottonseed oil, carlots, f.o.b. mills	12pd
Valley	12½pd
Southwest	12½pd
Texas	12pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern mills	13½n
Soybean oil, Decatur	12pd
Coconut oil, f.o.b. Pacific Coast	16n
Cottonseed foots,	
Midwest and West Coast	1%
East	1%

OLEOMARGARINE

Wednesday, Jan. 27, 1954

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	28
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Lb.

Prime oleo stearine (slack barrels)	9½
Extra oleo oil (drums)	17@17½

pd—paid, n—nominal, b—bid.

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HIDES AND SKINS

Hide prices decline during week for most selections—Branded cows sell steady with levels established late last week—Small packer and country hide markets dull and lower—Calf and kip-skins steady, but trading limited—Sheepskin market stronger—Fall clips bring 2.50 in midweek trading.

CHICAGO

PACKER HIDES: Sales of hides were slow to develop Monday, due to thin buying interest and lack of general offering lists. The existent inquiry for selections sought was $\frac{1}{2}$ c lower than trading levels last week, however. Later in the day, branded cows which sold only in light volume last week were traded at 10 $\frac{1}{2}$ c for Northerns and 11c for Southwesterns. About 5,000 sold at those levels, with other movement accomplished at 10 $\frac{1}{2}$ c for an additional 5,000.

Lower prices were registered in the hide market Tuesday, except for branded cows which sold steady with the preceding day's levels. About 6,000 sold in early activity at 10 $\frac{1}{2}$ c for Northerns. In later trading, 8,000 River heavy native steers sold at 10 $\frac{1}{2}$ c. Some 6,000 heavy native cows brought 11c for Rivers and 12c for Northerns. About 4,000 Chicago and River light native cows traded at 14c. St. Paul production was offered at 14 $\frac{1}{2}$ c, but did not trade at that level. In addition, 2,000 heavy native cows sold at 11c and 12c; 1,400 light native cows at 14c; 1,300 heavy native steers at 10 $\frac{1}{2}$ c and 1,400 Northern heavy native steers at 11 $\frac{1}{2}$ c. Branded steers were rumored to have sold at 8 $\frac{1}{2}$ c and 9c, and about 5,000 mixed Denvers and Northerns reportedly brought those levels. Light native and ex-light native steers also were lower on a nominal basis, as were native bulls.

Midweek activity was confined mostly to branded cows, and about 13,000 sold early at 10 $\frac{1}{2}$ c. Heavy native steers also sold at that level, about 2,200 involved. An undisclosed quantity of

branded steers was traded at 9c for butts and 8 $\frac{1}{2}$ c for Colorados.

SMALL PACKER AND COUNTRY HIDES: Sales of small packer hides were difficult to uncover as buying interest was stalemated as a result of declining levels in the big packer market. Tanners were mostly affecting a "wait and see" position. There was a good supply of heavier hides reported, but orders were hard to find. An accurate price structure was difficult to gauge, but most sources pegged the 50 lb. average at 11@11 $\frac{1}{2}$ c, and the 60 lb. at 9@9 $\frac{1}{2}$ c. The country hide market also was slow, with offerings of lighter average renderer Southwestern hides priced at 9@9 $\frac{1}{2}$ c. Buying interest for 48@50 lb. average was at 8 $\frac{1}{2}$ c.

CALFSKINS AND KIPSKINS: Calf-

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Cor. Week 1953
Week ending Jan. 21, 1954	Previous Week	
Nat. steers... 10 $\frac{1}{2}$ @14 $\frac{1}{2}$ n	11 $\frac{1}{2}$ @15n	12 $\frac{1}{2}$ @17n
Hvy. Texas strs.	9	9 $\frac{1}{2}$
Butt branded strs.	9	9 $\frac{1}{2}$
Col. str.	8 $\frac{1}{2}$	9
Ex. light Tex. strs.	13 $\frac{1}{2}$ n	14n
Brand'd cows. 10 $\frac{1}{2}$ @11	11	11 $\frac{1}{2}$
Hy. nat. cows. 11 @12	11 $\frac{1}{2}$ @12 $\frac{1}{2}$	13@13 $\frac{1}{2}$
Ft. nat. cows. 14 @14 $\frac{1}{2}$	14 $\frac{1}{2}$ @15	13 $\frac{1}{2}$ @17n
Nat. bulls. ... 9 $\frac{1}{2}$ @10n	10	10 $\frac{1}{2}$ n
Brand'd bulls 8 $\frac{1}{2}$ @10n	9	9 $\frac{1}{2}$ n
Calfskins, Nor. 10/15	40n	40n
10/down	42 $\frac{1}{2}$ n	42 $\frac{1}{2}$ n
Kips, Nor. mt., 15/25.	28n	29n
Kips, Nor. Brd'n, 15/25.	25 $\frac{1}{2}$ n	26 $\frac{1}{2}$ @27n

SMALL PACKER HIDES

STEERS AND COWS:		12 $\frac{1}{2}$ @13n
60 lbs. and over	50 lbs.	
9 @ 9 $\frac{1}{2}$ n	9 @ 9 $\frac{1}{2}$ n	12 $\frac{1}{2}$ @13n
11 $\frac{1}{2}$ @12n	12 @ 12 $\frac{1}{2}$ n	14 @ 14 $\frac{1}{2}$ n

SMALL PACKER SKINS

Calfskins, under 15 lbs.	25n	25n	40n
Kips, 15/30... 16 $\frac{1}{2}$ @17n	16 $\frac{1}{2}$ @17n	30n	
Slunks, reg. ... 1.25n	1.25n	1.50@1.65n	2.35n

SHEEPSKINS

Packer shearlings, No. 1	1.40n	1.25	2.35n
Dry Pelts	24n	24n	29n
Horsehides, untrmd.	10.00@10.50n	10.00@10.50n	8.00@8.50n

Carlots



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3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

skins were not traded up to midweek, but the market was believed steady. Offerings of St. Paul light calf were heard at 45c, but no trading developed at that price. Some 2,000 St. Paul overweight kip sold Tuesday at 28c.

SHEEPSKINS: This market gained strength on some types and grades during the week, and a mixed car of fall clips, No. 1 and No. 2 shearlings sold at midweek at 2.50, 1.40 and 1.15, respectively. There were a few No. 3 shearlings available at .80@.90, with some trading reported within the range. Dry pelts last sold at 24c. Pickled skins sold at 10.00 for a mixed car of sheep and lambs.

N. Y. HIDE FUTURES

FRIDAY, JAN. 22, 1954

	Open	High	Low	Close
Apr.	14.95b	14.99	14.96	14.98
July	15.11b	15.15	15.13	15.14
Oct.	15.15b	15.22	15.19	15.20
Jan.	15.20b	15.25b
Apr.	15.15b	15.20b
July	15.10b	15.15	15.15	15.15
Sales: 36 lots.				

MONDAY, JAN. 25, 1954

	Open	High	Low	Close
Apr.	14.97b	15.00	14.91	14.91
July	15.14b	15.21	15.18	15.11b
Oct.	15.19	15.22	15.20	15.21
Jan.	15.27b	15.38	15.30	15.25b
Apr.	15.21b	15.33	15.33	15.20b
July	15.13b	15.15b
Sales: 23 lots.				

TUESDAY, JAN. 26, 1954

	Open	High	Low	Close
Apr.	14.90	14.90	14.75	14.80b
July	15.07b	15.07	14.95	15.07b
Oct.	15.14b	15.14	15.09	15.14
Jan.	15.15b	15.12	15.10	15.18b
Apr.	15.05b	15.18b
July	15.05b	15.08b
Sales: 18 lots.				

WEDNESDAY, JAN. 27, 1954

	Open	High	Low	Close
Mar.	14.65b	14.70	14.70	14.66b
May	14.65b	14.73	14.65	14.68b
July	14.60	14.60	14.58	14.57b
Sept.	14.90b	14.80b
Oct.	13.50b	13.55b
Dec.	13.30b	13.45b
Jan.	13.41b	13.40b
Sales: 41 lots.				

THURSDAY, JAN. 28, 1954

	Open	High	Low	Close
Apr.	14.90b	15.00	14.95	14.90b
July	15.15b	15.20b
Oct.	15.25b	15.32b
Jan.	15.30b	15.35b
Apr.	15.20b	15.25b
July	15.15b	15.20b
Sales: 19 lots.				

• Good stockmen know that the animals in their charge will, if given a chance, avoid physical contact that could cause crippling, bruising, or even death.

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WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$27.00; average, \$25.70. Provision prices were quoted as follows: Under 12 pork loin, 48½@49.00; 10/14 green skinned hams, 57 nominal; Boston butts, 46½; 16/down pork shoulders, 40 nominal; 8/down spareribs, 45@45½; 8/12 fat backs, 13; regular pork trimmings, 26 nominal; 18/20 DS bellies, 32 nominal; 4/6 green picnics, 36½; 8/up green picnics, 30½@31.

P.S. loose lard was quoted at 15.25 and P.S. lard in tierces at 16.50a.

COTTONSEED OIL

Closing cottonseed oil futures at New York were quoted as follows: Mar., 14.67b-72a; May, 14.63b-67a; July, 14.55b-57a; Sept., 14.07b-15a; Oct., 13.65b-85a; Dec., 13.45b-70a; and Jan., 13.25b. Sales: 23 lots.

Minnesota-Iowa Swine Institute Set for Feb. 4

The 17th annual Minnesota-Iowa Swine Institute will be held in Austin (Minn.) High School February 4. Some 3,000 Minnesota and Iowa farmers attend every year.

Among the speakers will be Wilbur Plager, field secretary, Iowa Swine Producers Association, Des Moines; Dr. William Rempel, division of animal husbandry, University of Minnesota, and Dr. Herbert Howell, extension economist at Iowa State College.

Carl Newman of the National Live Stock and Meat Board will wind up the program with a talk on "What's New at the Meat Markets."

CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on Jan. 1, 1954, with comparisons, as reported to THE NATIONAL PROVISIONER, in thousands of pounds:

	Jan. 1	Dec. 1	Jan. 1	Avg.
Commodity	1954	1953	1953	Jan. 1
Beef, frozen	24,054	24,179	25,105	19,048
Veal, frozen	4,353	5,444	3,471	4,532
Pork, frozen	15,229	10,206	48,817	20,704
Mutton & Lamb, frozen	3,069	3,249	4,275	4,555

*Preliminary. †Revised.

S. St. Paul Claims Top U.S. Hog Market Rank Last Year

The South St. Paul market, on the basis of salable receipts last year, claims to be the largest hog market in the nation. Although down in hog receipts from 1952's 2,882,176 to 2,298,500 in 1953, St. Paul nosed out Chicago for the top spot in 1953. Cattle marketing last year totaled 1,099,500 for a 23 per cent gain over 1952, while receipts of sheep and lambs rose to 648,000 from 609,400 the year before.

PHILADELPHIA FRESH MEATS

Tuesday, January 26, 1954

WESTERN DRESSED

	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	\$40.50@43.00
Choice, 700/900	39.50@42.00
Good, 500/700	30.00@38.50
Commercial, 350/700	None quoted

COW:

Commercial, all wts.	26.50@29.00
Utility, all wts.	25.00@27.00

VEAL (SKIN OFF):

Choice, 50/80	50.00@52.00
Choice, 80/110	50.00@52.00
Choice, 110/150	50.00@52.00
Good, 50/80	40.00@44.00
Good, 80/110	43.00@46.00
Good, 110/150	42.00@45.00
Commercial, all wts.	32.00@39.00
Utility, all wts.	25.00@30.00

LAMB:

Prime, 30/40	43.00@45.00
Prime, 40/50	43.00@45.00
Prime, 50/60	37.00@43.00
Choice, 30/40	43.00@45.00
Choice, 40/50	43.00@45.00
Good, 50/60	36.00@42.00
Good, all wts.	38.00@42.00
Utility, all wts.	33.00@37.00

MUTTON (EWE):

Choice, 70/down	20.00@23.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 8-10	51.00@53.00
(Bladeless included) 10-12	51.00@53.00
(Bladeless included) 12-16	49.00@51.00
Butts Boston style, 4-8	48.00@50.00

SPARERIBS, 2 lbs. down

46.00@48.00

LOCALLY DRESSED

	Prime	Choice
Hindquarters, 600/800	\$54.00@57.00	\$47.00@51.00
Hindquarters, 800/900	55.00@56.00	46.00@50.00
Rd., no flank	49.00@52.00	48.00@52.00
Hip r'd, with flank	47.00@50.00	46.00@50.00
Full loin, untrrimd.	52.00@58.00	46.00@50.00
Short loin, untrrimd.	72.00@78.00	62.00@68.00
Short loin trmd.	None quoted	None quoted
Plant	None quoted	None quoted
Rib, 7 bone	58.00@60.00	50.00@56.00
Arm Chuck	36.00@39.00	36.00@39.00
Brisket	30.00@32.00	30.00@32.00
Short plates	11.00@13.00	11.00@13.00

ANIMAL FOODS PRODUCTION

A total of 27,380,439 lbs. of animal foods was canned under federal inspection during December, according to a Bureau of Animal Industry report. This was compared with 25,957,563 lbs. of product canned in November and 35,820,242 lbs. in December, 1952.

Spring Market Hog Show

Wisconsin's fourth annual spring market hog show will be held in Milwaukee March 11-13.



DON'T GUESS...
K AND S
BRAND
NATURAL SPICES • NATURAL SPICE SEASONINGS
YOUR GUARANTEED SATISFACTION IS OUR POLICY
WRITE FOR FREE WORKING SAMPLES TODAY!
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LIVESTOCK MARKETS

Weekly Review

Cattle On Feed In U.S. Jan. 1 are 9% Below Year Earlier

The number of cattle on feed in the United States on January 1, 1954 was 9 per cent smaller than a year ago, according to the Crop Reporting Board. The estimated number was 5,334,000 head compared with 5,884,000 a year earlier and the 1948-52 average of 4,489,000 head. The number on feed in the North Central States was 10 per cent below a year ago and in the 13 Western States it was 8 per cent smaller.

The Corn Belt total on January 1 was estimated at 4,052,000 head, the second highest on record. The peak number was 4,488,000 on January 1, 1953. The West Corn Belt States declined 12 per cent while feeding in the East Corn Belt was only 2 per cent below last year. Iowa, the leading feeding state, showed a 16 per cent decrease, while Nebraska, the second ranking feeding state, showed a 17 per cent decrease. Illinois was down 8 per cent, but the other eastern Corn Belt States showed increases ranging from 4 to 5 per cent.

Shipments of stocker and feeder cattle during December into the nine Corn Belt states for which state inspection records are available, were 9 per cent larger than in December 1952. For the period July-December in-shipments were 18 per cent below a year earlier.

Outside the North Central States, the number of cattle on feed was smaller than a year ago. In the 13 western states cattle feeding was 8 per cent below a year ago. California, the leading western feeding state, showed an increase of 7 per cent. Colorado showed a decrease of 17 per cent, while Texas showed a decrease of 33 per cent.

Reports from cattle feeders in the Corn Belt on the weight of cattle on feed on January 1 this year, showed a

larger proportion of light weight cattle on feed than last year. Cattle weighing 600 lbs. or less accounted for 34 per cent this year, compared with 28 per cent last year. The number of cattle on feed weighing 600-900 lbs. made up 41 per cent of the total compared with 43 per cent a year ago. Cattle weighing over 900 lbs. accounted for 25 per cent of the total compared with 29 per cent last year.

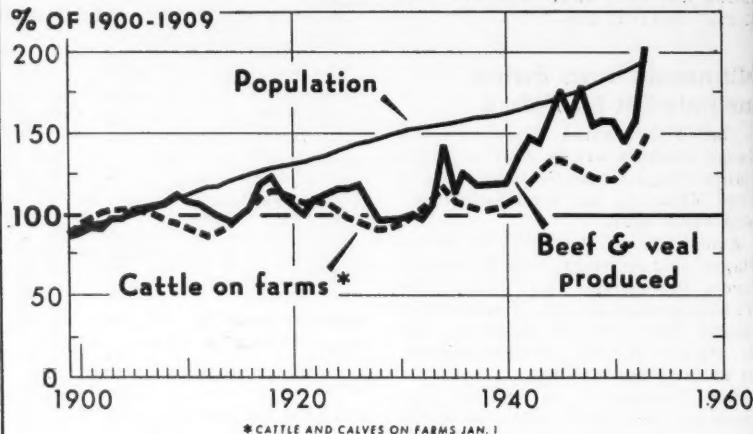
Corn Belt cattle feeders reported on January 1 that 74 per cent of the cattle had been on feed less than three months, compared with 73 per cent last

year. Of the number on feed on January 1 this year, 22 per cent had been on feed from three to five months and 4 per cent on feed more than six months. Last year 23 per cent were on feed from three to six months and 4 per cent more than six months.

Corn Belt feeders intend to market fed cattle at a slower rate than last year with 37 per cent of the January 1 number to be marketed by April 1. Based on present information, the number of fed cattle received at corn belt markets during the next three months was expected to be below 1953.



CATTLE NUMBERS, BEEF PRODUCTION, AND POPULATION



U. S. DEPARTMENT OF AGRICULTURE

NEG. 79-53(11) AGRICULTURAL MARKETING SERVICE

NUMBERS OF CATTLE AND CALVES on farms, while trending upward in their characteristic cyclical course, have not kept pace with population. Increases in annual beef and veal output have more nearly equaled population growth, since more beef is now produced each year relative to numbers of cattle on farms than several decades ago. Output of beef and veal caught up with population in the early 1940's, dropped back in 1948-51, then recovered rapidly in 1952-53. Output in 1953 not only reached the population trend but surpassed it.

For Conservative Buying . . . See

D.A. "Dave" FORGEY

Order Buyer of Cattle and Calves

NATIONAL STOCK YARDS, ILLINOIS

Long Distance Phone: BRIDGE 0793

***Livestock Buying**

can be PROFITABLE
and CONVENIENT

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KENNETT-MURRAY

LIVESTOCK BUYING SERVICE

BLOOMINGTON, ILL.
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CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

QUALITY Control in Smoking Operations—



—at COLUMBIA PACKING CO.'s

Modern Boston Plant Is Assured by

8 JULIAN ENGINEERING CO., Smoke Houses

Regulated by **POWERS**

AIR CONDITIONING CONTROL

TOP QUALITY HAMS, BACON and SAUSAGES with all their good flavor, bloom and texture intact, helps stimulate a rapidly growing demand for Columbia's products. Shrinkage is held to a minimum by accurate regulation of the air conditioned smoke houses.

Each of the eight back-to-back smoke houses here has its own Powers recording-controller instrument adjacent to the smoke house doors. Glass inspection ports enable the smoker to quickly determine the condition of the product being processed. The appearance of the product plus the indicated processing time are observations that are made at the place where the decision to pull the house must be reached. Internal spot checks on temperature are, of course, taken prior to pulling the house.

When you want dependable temperature control for smoke houses, cooking or scalding vats, retorts, sausage steaming cabinets, drying, curing or chilling rooms, sausage casing washing, or water heaters—contact Powers nearest office for valuable aid in selecting the right type of control for your requirements.

(b36)



Super-Sensitive Automatic Control System Assures Better Meat Smoking —keeps conditions inside each smoke house perfect for fast uniform smoking.

THE POWERS REGULATOR COMPANY

SKOKIE, ILLINOIS • Offices in Over 50 Cities in U. S. A., CANADA and MEXICO

See Your Telephone Directory

OVER 60 YEARS OF AUTOMATIC TEMPERATURE CONTROL

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, January 25, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$25.25-26.25	None rec.	None rec.	None rec.	\$25.50-26.50
160-180 lbs.	26.00-26.75	25.50-26.75	None rec.	24.50-26.75	25.50-26.50
180-200 lbs.	26.50-26.75	26.50-27.00	26.50-27.10	26.50-27.25	25.50-26.50
200-220 lbs.	26.50-26.75	26.50-27.00	26.50-27.10	26.50-27.25	25.50-26.50
220-240 lbs.	26.00-26.75	26.50-26.75	26.50-27.10	26.50-27.25	25.50-26.50
240-270 lbs.	25.00-26.40	25.50-26.35	25.50-26.50	25.25-26.75	24.00-25.75
270-300 lbs.	24.00-25.25	24.85-26.05	None rec.	24.50-25.50	24.00-25.75
300-330 lbs.	23.75-24.25	24.50-25.15	None rec.	None rec.	23.50
330-360 lbs.	None rec.	None rec.	None rec.	None rec.	23.50

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	22.50-26.00	None rec.
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Sows:

Choice:	270-300 lbs.	23.75-24.00	23.50-24.00	23.50-23.75	23.00-24.25	22.75-23.25
	300-330 lbs.	23.75-24.00	23.50-23.75	23.25-23.75	23.00-24.25	22.50-23.00
	330-360 lbs.	23.25-24.00	23.25-23.50	23.25-23.50	23.00-24.25	22.00-22.50
	360-400 lbs.	22.75-23.50	23.00-23.50	22.50-23.25	22.00-24.25	21.50-22.00
	400-450 lbs.	22.50-23.00	22.75-23.25	22.25-22.75	21.50-23.25	21.25-21.00
	450-550 lbs.	21.75-22.75	21.75-23.00	22.00-22.25	20.75-23.75	None rec.

Medium:

250-500 lbs.	None rec.				
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	25.50-28.00	24.75-27.75	24.50-27.25	25.00-27.50	25.00-27.00
900-1100 lbs.	26.00-28.50	25.75-30.00	25.00-28.00	25.75-28.25	25.50-28.00
1100-1300 lbs.	26.00-28.50	26.50-30.00	25.00-28.00	26.00-28.50	25.00-28.00
1300-1500 lbs.	26.00-28.00	26.50-30.00	24.75-28.00	25.50-28.50	24.50-27.00

Choice:

700-900 lbs.	22.00-26.00	21.75-25.75	22.00-24.75	21.75-25.00	22.00-25.00
900-1100 lbs.	22.50-26.00	23.00-26.50	22.25-25.00	21.75-25.00	22.00-25.00
1100-1300 lbs.	22.50-26.00	23.00-26.50	22.25-25.00	21.00-25.00	22.00-25.00
1300-1500 lbs.	22.50-26.00	22.75-26.50	22.25-25.00	21.00-25.00	21.50-25.00

Good:

700-900 lbs.	19.00-22.50	19.00-23.00	19.00-22.25	18.00-21.75	18.00-22.00
900-1100 lbs.	19.50-22.50	19.50-23.00	19.00-22.25	18.00-21.75	18.00-22.00
1100-1300 lbs.	19.50-22.50	20.00-23.00	19.25-22.25	18.00-21.75	18.00-22.00
1300-1500 lbs.	20.50-26.00	22.75-26.50	22.25-25.00	21.00-25.00	21.50-25.00

Commercial:

all wts.	17.50-19.50	16.50-20.00	17.00-19.25	15.50-13.00	14.50-18.00
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Utility, all wts.	15.00-17.50	13.50-16.50	14.00-17.00	13.50-15.50	12.50-14.05
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HEIFERS:

Prime:

600-800 lbs.	25.00-26.50	23.75-25.00	23.25-25.00	23.00-24.50	23.00-24.00
800-1000 lbs.	25.00-26.50	24.25-26.50	23.50-25.50	23.00-24.50	23.00-25.00

Choice:

600-800 lbs.	21.50-25.00	20.00-24.25	20.00-23.50	19.75-23.00	20.00-23.00
800-1000 lbs.	21.50-25.00	20.50-24.25	20.25-23.50	19.75-23.00	19.50-23.00

Good:

500-700 lbs.	18.00-21.50	18.00-20.50	17.00-20.25	16.00-19.75	17.50-20.00
700-900 lbs.	18.50-21.50	18.50-20.50	17.50-20.25	16.00-19.75	17.50-19.50

Commercial,

all wts.	15.00-18.50	14.50-18.50	14.50-17.50	14.00-16.00	13.50-17.50
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Utility, all wts.	12.50-15.00	12.50-14.50	12.50-14.50	11.75-14.00	11.50-13.50
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COWS:

Commercial,

all wts.	12.00-14.00	12.50-14.00	12.00-13.50	13.00-14.25	12.00-14.00
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Utility, all wts.	11.00-12.00	11.00-12.75	11.00-12.00	11.25-13.00	11.00-12.00
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Canner & cutter,

all wts.	8.00-11.00	9.00-11.25	9.00-11.50	9.00-11.25	8.50-11.00
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BULLS (Excl. All Weights):	None rec.	12.50-14.50	None rec.	11.00-13.50	12.00-13.00
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Good	13.00-14.00	15.25-16.25	14.00-14.50	14.00-15.50	12.00-13.00
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Commercial	12.00-13.00	12.75-15.25	13.00-14.00	12.50-14.00	12.50-15.50
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Utility	10.00-12.00	10.50-12.75	10.00-13.00	10.50-12.50	12.50-15.00
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Cutter	10.00-12.00	10.50-12.75	10.00-13.00	10.50-12.50	12.50-15.00
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Com'l & good	18.00-26.00	19.00-29.00	14.00-24.00	15.00-22.00	18.00-26.00
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CALVES (500 Lbs. Down):	None rec.	20.00-27.00	17.00-19.00	19.00-23.00	22.00-26.00
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Choice & prime	19.00-24.00	20.00-27.00	17.00-19.00	19.00-23.00	22.00-26.00
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Commercial & choice	15.00-19.00	16.00-20.00	13.00-17.00	14.00-19.00	17.00-22.00
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Com'l & good	15.00-19.00	16.00-20.00	13.00-17.00	14.00-19.00	17.00-22.00
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EWES:	4.00-5.00	7.00-9.00	7.00-7.50	7.50-8.25	7.50-8.50
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Gull & utility ..	3.00-4.00	5.50-7.00	6.00-7.00	5.00-7.50	5.00-7.25
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*Jan. 19 prices.					
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of

STOCK
the Chi-
current

gs Sheep
98 1,738
80 416
98 37
94 4,268
90 3,000
00 2,500

04 9,708
02 9,307
46 20,461
27 12,334
688 hogs
ers.

24 1,151
70 1,433
07 661
75 395
89 55
85 2,624
00 1,000
00 1,000

35 4,624
71 3,966
17 3,242
11 3,610

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Sheep

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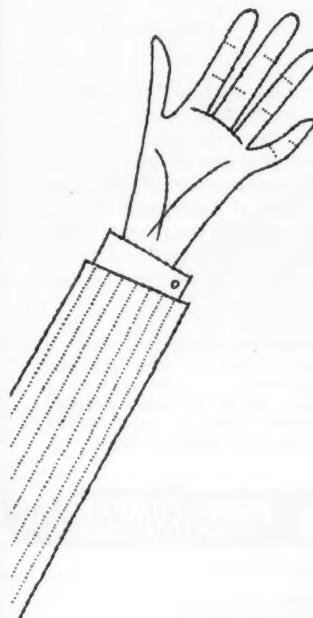
84,000

63,000

18,000

63,000

1954



Lost any lard business lately?

In any one business there may be many reasons when sales fall off.

In the lard business, one very likely reason is the lack of lard stability.

Actually, there's no longer any reason for losing lard sales because of rancidity. Tenox, Eastman's food-grade antioxidant, can give you all the protection you want.

One pound of Tenox stabilizes one ton of lard.

The cost to you? . . . only 8/100ths of a cent per pound of lard.

Seems a shame, doesn't it, to risk the loss of your lard business when sure protection against rancidity costs so little.

For sample quantities and information about Tenox, write to Eastman Chemical Products, Inc., Kingsport, Tennessee—a subsidiary of Eastman Kodak Company.

Tenox

Eastman Antioxidants for Lard

SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tenn.; New York—260 Madison Ave.; Framingham, Mass.—7 Hollis St.; Cincinnati—Carew Tower, Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; St. Louis—Continental Bldg.; Houston—412 Main St. **West Coast:** Wilson Meyer Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—821 Second Ave.; Canada: P. N. Soden Co., Ltd., Montreal, Quebec—2143 St. Patrick St.; Toronto, Ont.—1498 Yonge St.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 23, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 7,816 hogs; Wilson, 6,438 hogs; Agar, 7,534 hogs; Shippers, 11,892 hogs; and Others, 14,369 hogs. Total: 25,942 cattle; 1,708 calves; 48,049 hogs; 7,973 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,641	1,120	822	1,157
Swift	3,641	1,008	1,385	988
Wilson	1,642	8	3,019	...
Butchers	7,235	5	1,100	...
Others	3,242	...	1,015	671
Totals	20,401	2,240	7,351	2,816

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,815	6,558	5,041	...
Cudahy	5,428	8,633	3,606	...
Swift	6,410	8,477	3,504	...
Wilson	3,682	6,669	1,763	...
Bay State	9
Cornhusker	500
O'Neill	313
Neb. Beef	594
Eagle	75
Gr. Omaha	705
Hoffman
Rothschild	548
Roth	1,406
Klemm	1,508
Merchants	110
Midwest	95
Omaha	436
Union	515
Others	...	13,538
Totals	30,137	43,875	13,914	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,988	1,009	6,027	1,913
Swift	4,413	1,698	7,169	1,591
Hunter	1,378	...	3,802	...
Hell	1,980	...
Krey	751	...
Laclede	848	...
Luer
Totals	8,779	2,797	20,577	3,504

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,221	310	7,390	4,823
Armour	4,281	497	6,744	1,980
Others	6,197	282	1,954	548
Totals*	14,699	1,089	18,068	7,351

*Do not include 9 calves, 1,111 hogs and 6,550 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,441	1	9,172	2,903
Cudahy	8,076	...	11,819	3,082
Swift	3,563	...	118	1,962
Butchers	369	1	7,828	...
Others	8,184	2	19,300	672
Totals	19,633	4	48,119	8,619

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,214	427	818	823
Kanase	124	...	11,819	3,082
Dold	188	...	153	...
Dunn	118	...	37	...
Sunflower	1	...	37	...
Pioneer
Excel	551
Others	1,735	...	172	626
Totals	5,289	427	1,180	1,459

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,644	217	391	673
Wilson	2,682	178	272	839
Butchers	286	...	826	...
Totals*	4,592	395	1,489	1,512

*Do not include 1,338 cattle, 10,335 hogs, and 638 sheep direct to packers.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,982	3,388	12,785	3,395
Bartusch	1,144
Cudahy	1,227	110	...	1,354
Rifkin	980	20
Superior	1,458
Swift	6,021	3,753	20,009	2,350
Others	1,553	2,140	5,780	3,266
Totals	18,387	9,361	44,574	10,563

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,215	71	2,410	5,959
Swift	1,787	112	4,943	3,920
Cudahy	991	16	2,670	367
Wilson	619
Others	4,461	113	2,233	591
Totals	9,073	312	12,276	9,837

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	332
Cudahy	31
Swift	66
Wilson	224
Atlas	754
Acme	213
Ideal	829
United	1,055	...	74	...
Machlin	528
Gt. West.	513
Commercial	500
Clougherty	473	...
Coast	155
Others	2,330	675	801	...
Totals	7,440	675	1,348	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	341
Kahn's
Meyer
Schlachter	85	49	...	10
Northside
Others	4,051	1,083	11,275	237
Totals	4,136	1,132	11,274	588

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,956	6,279	3,867	1,234
Others	2,907	1,864	296	303
Totals	4,963	8,143	4,163	1,537

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,573	1,732	257	6,619
Swift	1,714	622	491	4,281
BL. Bonnet	567	27	110	...
City	297	...	21	...
Rosenthal.	127	42
Totals	4,278	2,423	879	10,900

TOTAL PACKER PURCHASES

Week Ended	Cor. Week		
Jan. 23	1953		
Cattle	154,935	186,837	149,887
Hogs	191,543	271,633	372,344
Sheep	141,946	107,202	93,040

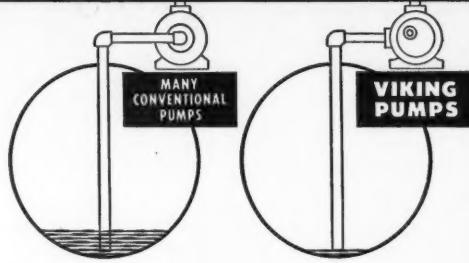
LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 16, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1,000 lbs.	Good and Choice	Up to 1,000 lbs.	Good	Grade B ¹	Dressed	Up to 1,000 lbs.	Good
Toronto	\$18.50	\$23.65	\$26.81	\$28.50	\$35.22	\$27.60	\$23.50	\$26.00
Montreal	17.50	22.00	28.25	29.00	35.60	27.60	21.50	22.50
Winnipeg	17.48	21.11	22.34	25.00	31.76	21.35	20.50	22.00
Calgary	16.40	21.75	21.50	30.75	33.35	23.60	20.50	21.75
Edmonton	17.10	22.00	23.35	32.50	23.10	19.75	21.50	21.50
Lethbridge	16.00	20.90	23.00	25.50	30.60	20.35	18.00	18.00
Pr. Albert	16.25	21.00	16.00	21.00	30.10	20.60	19.50	19.50
Moore Jaw	16.25	20.50	26.00	31.10	20.60	18.00	19.05	19.05
Saskatoon	16.00	20.50	24.10	21.60	30.85	20.60	18.00	18.00
Regina	15.50	20.45	24.75	24.75	34.00	18.00	18.00	18.00
Vancouver	18.13	22.50	20.75	24.75	34.00	18.00	18.00	18.00

*Dominion Government premiums not included.

GETTING TO THE BOTTOM OF THINGS



The difference to you between profit and loss can depend upon the simple, positive action of Viking Rotary Pumps. Their fast, thorough stripping action can mean that you get all you pay for when emptying barrels, tanks and other containers instead of leaving a part of each load. Where many other pumps fail, efficient stripping is possible with Vikings because of the suction lift created by our famous Viking "gear-within-a-gear" pumping principle.

Whether the liquid you want to pump is thick or thin, you will pump more . . . faster with a Viking. What is your pumping problem? Send it along today and ask for bulletin 545S.

VIKING PUMP COMPANY
CEDAR FALLS, IOWA

Modern, automatic meat smoking, the KOCH way

KOCH SUPPLIES

See **KOCH**
General Catalog 78,
page 36,
or call KOCH

2520 Holmes St., Kansas City 8, Mo.
Telephone: Victor 3788

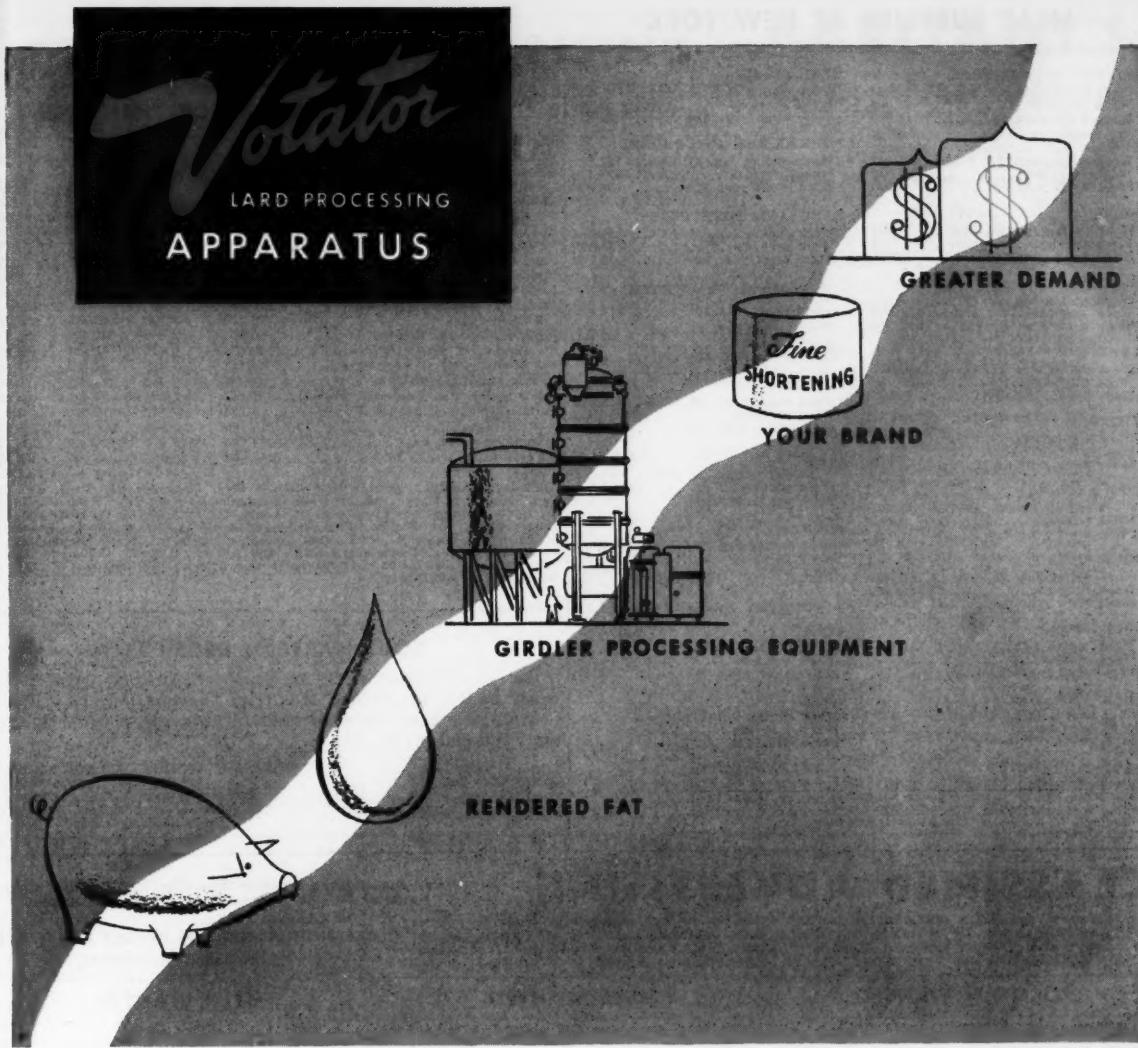
The National Provisioner—January 30, 1954

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**More profits
when you
upgrade
your lard!**

A way to give your lard business a lift is to upgrade it. Increase the profits per pound! Convert to fine shortening with Girdler equipment and experience and produce a brand that's in demand. Consumers will want it because of its smooth creamy texture and neutral flavor and because it keeps without refrigeration.

Girdler offers you a complete design and construction service for lard-base shortening plants. Such installations incorporate the VOTATOR* Semi-continuous Deodorizer and VOTATOR Lard Chilling Apparatus to provide continuous, closed-system processing.

Girdler assumes unit responsibility for such process plants . . . assuring you an efficient, co-ordinated installation. Investigate now — call Girdler for an engineering appraisal.

Write The Girdler Company, Votator Division, Louisville 1, Ky.

*VOTATOR-Trade Mark Reg. U. S. Pat. Off.

The **GIRDLER** Company
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
VOTATOR DIVISION

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses		BEEF CURED:
Week ending Jan. 23, 1954..	13,924	Week ending Jan. 23, 1954.. 212
Week previous	15,001	Week previous 5,000
Same week year ago	14,675	Same week year ago 29,815

COW:		PORK CURED AND SMOKED:
Week ending Jan. 23, 1954..	1,656	Week ending Jan. 23, 1954.. 751,021
Week previous	1,859	Week previous 457,126
Same week year ago	1,263	Same week year ago 604,920

BULL:		LARD AND PORK CUTS:
Week ending Jan. 23, 1954..	467	Week ending Jan. 23, 1954.. 159,751
Week previous	514	Week previous 17,321
Same week year ago	618	Same week year ago 14,062

VEAL:		LOCAL SLAUGHTER
Week ending Jan. 23, 1954..	9,284	CATTLE:
Week previous	14,282	Week ending Jan. 23, 1954.. 11,582
Same week year ago	12,538	Week previous 11,610

LAMB:		WEEKLY INSPECTED SLAUGHTER
Week ending Jan. 23, 1954..	36,971	Baltimore, Philadelphia, Cincinnati, Cleveland, Detroit, Indianapolis, Chicago Area, St. Paul-Wis. Area ³ , St. Louis Area ³ , Sioux City, Omaha, Kansas City, Iowa-So. Minnesota ⁴ , Louisville, Evansville, Nashville, Memphis, ...
Week previous	37,448	Week ending Jan. 23, 1954.. 751,021
Same week year ago	40,803	Week previous 457,126

MUTTON:		CALVES:
Week ending Jan. 23, 1954..	1,886	Week ending Jan. 23, 1954.. 13,494
Week previous	1,119	Week previous 17,188
Same week year ago	475	Same week year ago 7,638

HOG AND PIG:		HOGS:
Week ending Jan. 23, 1954..	5,890	Week ending Jan. 23, 1954.. 42,458
Week previous	4,400	Week previous 45,400
Same week year ago	11,518	Same week year ago 52,214

PORK CUTS:		SHEEP:
Week ending Jan. 23, 1954..	1,764,504	Week ending Jan. 23, 1954.. 47,112
Week previous	1,365,968	Week previous 50,420
Same week year ago	1,894,870	Same week year ago 46,342

COUNTRY DRESSED MEATS		VEAL:
VEAL:		Week ending Jan. 23, 1954..
Week ending Jan. 23, 1954..	174,491	Week previous
Week previous	54,777	Same week year ago

VEAL AND CALF CUTS:		HOGS:
Week ending Jan. 23, 1954..	828	Week ending Jan. 23, 1954..
Week previous	13,556	Week previous
Same week year ago	4,000	Same week year ago

LAMB AND MUTTON:		LAMB AND MUTTON:
Week ending Jan. 23, 1954..	15,393	Week ending Jan. 23, 1954..
Week previous	5,586	Week previous
Same week year ago	1,675	Same week year ago

CLASSIFIED ADVERTISING		HELP WANTED
		LIVE STOCK BUYER

Undisplayed: set solid. Minimum 20 words, \$2.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75¢ per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

SAUSAGE SUPERINTENDENT: Presently employed in responsible position desires connection with small progressive sausage manufacturer where limited capital can be invested. Have wide experience and can produce very best references. Proposition must be sound with good long-range prospects. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: With 25 years' large and small plant experience in beef and pork operations, processing, manufacturing, personnel, sales, costs and yields. Desires new connection first of February. W-48, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: A top working sausage superintendent desires position in established plant. Age 38. 20 years experience. Middle states location preferred. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Desires position with growing concern. Have both federal and state experience. W-45, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER: Experienced in all phases of beef operations, buying, grading, selling, plant operation. Now employed. W-49, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CONTROLLER-ACCOUNTANT: Twenty years' experience in multi-plant cost accounting, budgets, controls, finance. Complete practical knowledge of all operations. W-26, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: 15 years' heavy experience, hotel, institutional sales. Age 38. Single, have car. Will travel or relocate. W-43, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HELP WANTED

LIVE STOCK BUYER
Medium sized independent plant located in Wisconsin, handling cows, bulls and calves. Must know yields and grades, be able to meet people. Direct buying is done at plant. This is a real opportunity for the right man with proper qualifications and recommendations. Write to box

W-88, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

OFFICE MANAGER AND ACCOUNTANT: Wanted for small eastern packing plant. We are interested in a general all around man. Salary commensurate with ability. Prefer man over 40 for slaughtering and manufacturing plant with peddler routes experience. References required. W-40, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

SALES MANAGER: Capable of stimulating sales. All outlets including jobbers, chain and small trades. Extensive knowledge of beef, pork, lamb and veal needed. Must be able to handle purchasing and administrative duties required of the sales department. Very good chance for advancement. References and work record must be submitted with first letter. W-49, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Must have knowledge of complete operation, buying and selling. Full charge. This will be a new department for an old established packer. Excellent opportunity. Midwest location. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED: To sell stockinette and other wrapping supplies for leading manufacturer. Most territories open. Commission. Write to Box 374, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY: It is never too early to start—never too late to change. This is a \$30,000 a year proposition for a man who knows the seasoning and binder business and is able to organize and direct sales in the mid western states in already established territory. This is a life time opportunity for a man with vision and initiative. W-43, THE NATIONAL PROVISIONER, 18 West 41st St., New York 17, N.Y.

EXPERIENCED BEEF MAN: Wanted by mid west independent slaughterer, to run beef cooler. Selling experience not necessary but must have full knowledge of steer carcass beef. Excellent opportunity for right man. W-44, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted with top ability to make top quality sausage and smoked meats. Must be able to supervise and acquire costs and control. Good opportunity for the right man. W-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: Wanted for established and new sales routes. Must be a willing worker and have sales ability. Good pay and commission to the man who qualifies. W-53, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT: Manager and assistant manager wanted. Separate plants. Illinois-Iowa area. W-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: To handle complete beef operation—buying, processing and sales. Must be able to build up present sales and show profit. A very good proposition for right person. W-441, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Top notch sausage maker for plant of 20,000 pounds production per week. Good pay. W-31, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

The National Provisioner—January 30, 1954

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 23, was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,922	10,086	44,897	53,111
Baltimore, Philadelphia	7,578	1,272	24,960	1,142
Cincinnati, Cleveland, Detroit, Indianapolis	18,040	5,319	70,389	10,815
Chicago Area	28,202	5,515	64,223	8,354
St. Paul-Wis. Area ²	30,255	27,460	117,469	15,011
St. Louis Area ³	17,099	6,784	66,680	10,197
Sioux City	11,473	16	34,061	12,778
Omaha	34,742	1,031	61,535	22,256
Kansas City	18,082	3,884	24,874	10,463
Iowa-So. Minnesota ⁴	30,519	8,322	269,116	42,062
Louisville, Evansville, Nashville, Memphis	10,119	8,196	37,535	Available
Georgia-Alabama Area ⁵	6,358	3,840	27,739	...
St. Joseph, Wichita, Oklahoma City	22,034	4,621	42,884	13,489
Ft. Worth, Dallas, San Antonio	19,472	7,595	14,689	11,903
Denver, Ogden, Salt Lake City	15,168	718	16,871	13,038
Los Angeles, San Francisco Areas ⁶	27,478	2,623	29,492	29,465
Portland, Seattle, Spokane	6,234	713	10,515	5,970
Grand Total	315,780	97,995	958,029	259,989
Total previous week	333,735	102,749	1,028,369	269,316
Total same week, 1953	254,995	80,690	1,248,905	271,902

¹Includes Brooklyn, Newark and Jersey City.

²Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wisc.

³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn.

⁵Includes Birmingham, Ala., Mobile, Ala., Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.

⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

USED EQUIPMENT
Sausage Sticks
Mixer, Grind
Meat Grinders
Meat Grind
Buffalo
Horn
Liver
Chas. Al
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CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

USED EQUIPMENT FOR SALE—Priced to Sell.	
Sausage Stuffer Randall 400 lb.	\$700.00
Mixer, Globe 1000 lb.	500.00
Meat Grinder Sanders 20 H.P.	700.00
Meat Grinder Enterprise 7½ H.P.	500.00
Meat Grinder 1000 lb.	500.00
Meat Grinder Enterprise 3 H.P.	350.00
Buffalo Cutter 238B-15 H.P.	600.00
100 Ham Molds Aluma 15 each	4.00
Eam Mold Washer (Adelman)	150.00
500 Leaf Molds (Hoy) Sta. Steel each	4.00
Scrapel Kettle 100 Gal. Iron	200.00
Scrapel Kettle 200 Gal.	200.00
Scrapel Filling Machine 25 to 65	250.00
Scrapel Pan Conveyer Washer	100.00
Hobart Potato Peeler 30% like New	200.00
Bake Oven Revolving Sta. Steel	125.00
150 Ton Press (Anco) 20" x 20"	1500.00
90 Ton Press Thomas Albright	400.00
Lasher Washer Boss 15 H.P.	1000.00
Dry Cooker 5 x 12 A.N. 25 H.P.	2250.00
Blood Dryer 3x7 Globe 10 H.P.	600.00
Hammer Mill Gruendler 20 H.P.	250.00
Hog DeHaerer Boss Grate	600.00
Calf Hoist 12 ft. less Motor	250.00
Beef Hoist Friction Type	250.00
Live Hanging Truck New	75.00
Chas. Abrams Walnut 2-2218	460 N. American St. Philadelphia 23, Penna.

ALUMINUM KETTLE

New 150 gallon aluminum kettle available. It has a capacity of 150 gallons and is equipped with sanitary draw-off valve and safety valve. It can be used at pressures up to 15 lbs. to cook all kinds of meats. Price is greatly reduced for quick sale. For further information consult

R. T. RANDALL & CO.
331 N. Second St. Philadelphia 6, Pa.
Phone MARKET 7-3896

1—Combination ramp bone saw and carcass spitter, complete with remote control switch and balancer. Best & Donovan.

1—Beef scribe saw, with balancer. These two electric saws are brand new, never unpacked and still in the original crates.

FS-444, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

OFFERED FOR SALE: Two Jamison Cold Storage Doors in original crates, size 4'0" x 7'2" with 4" of cork board insulation. These doors are both metal clad track doors, one left hand opening and one right hand opening. They are available for immediate shipment. A slight discount from our cost would be accepted. FS-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS
All Models. Rebuilt, guaranteed.
We Rent Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

ONE Model 44B Buffalo Silent Cutter, equipped with 20 H.P. motor 3-phase, 60-cycles, 220/440 vols., complete with push button starter and extra knives. F.O.B. Portsmouth, Virginia. T. O. Williams, Inc., Portsmouth, Virginia.

PLANTS FOR SALE

SAUSAGE FACTORY and DISTRIBUTORS: Well equipped factory doing business covering radius of 50 miles, population 2,000,000 people. Located in southwest. FS-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN 3-COOKER RENDERING PLANT

Next to metropolitan area, in northern California. Plant in full operation, have long term contracts for new materials. Excellent labor conditions. Plant located on 25 acres of ground, good living quarters, adjacent to main thoroughfares. Owner retiring.

LIBERAL TERMS IF DESIRED

FS-33, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

PLANTS FOR SALE

COMPLETE PLANT FOR LEASE OR SALE

UNDER FEDERAL INSPECTION

COMPLETE BONING, CURING, SMOKING AND MANUFACTURING SET UP

PLANT EQUIPPED TO PRODUCE

400,000 WEEKLY

TRUSTEE'S SALE

REAL BUY

50,000 SQUARE FEET

HYMAN P. TATELBAUM, Trustee

10 East Fayette Street

Baltimore 2, Maryland

Phone: PLaza 2-1526

BUSINESS OPPORTUNITIES

FOR SALE: Rendering plant located in the Atlantic coast, close to large city. Modern equipment. Doing good volume of business. FS-15, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MEAT SAMPLING KNIVES

PARTY: With modern beef plant in heart of cow country wants to contact parties that can handle large volume boning and commercial cows. FS-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FORMULA FOR SALE: Stimulate your sausage sales with a new item. I have developed an attractive loaf, sure to out-sell all other loaves, in appearance and taste. Easily manufactured and highly profitable. Formula for sale at a reasonable fee. Wm. Hameister 306 S. Mountain, Bay City, Michigan.

REPRESENTATION WANTED: Company in the Netherlands wishes to represent medium-size slaughterhouse located in middle west or at an eastern seaboard, to sell all slaughterhouse products. The Netherlands Trade Commission, 39 S. LaSalle St., Chicago 3, Ill.

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.
98 Deering Road Mattapan 26, Mass.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Kill Floor

6947-BEEF HOIST: 1½ Feil, double action, mtr. #1005, 10', 30° incline, 2000# cap. \$850.00

6953-DEHAIRER: Baby Boss #2472, Grate type, 7½", with Scalding Vat 650.00

6972-DEHAIRER: Boss #10, Grate type, less mtr. 375.00

6130-TRIPLE WASHER: 36" x 36" perf. cyl. 175.00

6946-BANDER: Dumb 217C. New, never used 225.00

6718-SCRIBE SAW: Best & Donovan electric, 7¾" saw wheel, mtr. RB 1124, with mtr. cable & counterweight 175.00

6360-CLEAVERS: (230) New, Simmonds-Werden-White #91, 12" x 14" blade....ea. 8.00

Sausage Equipment

6012-CONVEYOR TABLE: stainless steel, 70' x 53", 12" stainless mesh conv. belt, with mtr. & drive \$2200.00

6995-CONVEYOR: stainless steel, 16', stainless steel wire mesh belt 11½" wide, 12" wide, stainless steel work table both sides, mtr. & drive, suitable for Bacon, Sliced Meats, etc. 650.00

6991-PICKLE INJECTOR: Globe Co. 4250.00

6960-SMOKESTICK & GAMBLER WASHER: Globe #2579, perf. cyl. ¾ HP. mtr. 495.00

6625-STUFFER: Globe, 500# cap. 1050.00

6640-STUFFER: Globe, 400# cap. 400.00

6564-STUFFER: Anco, 400# cap. 350.00

6962-STUFFER: Buffalo, 400# cap. 375.00

6963-STUFFER: Bandit, 300# cap. 750.00

6528-STUFFER: Randall, 200#, 3 valves 600.00

6990-DISPENSER: Dohm & Nelke, for Pork Sausage, first class operating cond., bids requested

6965-ATTACHMENT FOR SAUSAGE STUFFERS: Buffalo, stainless steel pipe connection for continuous stuffing 285.00

6596-SILENT CUTTER: Buffalo #25-B, 60 HP. New, never-used 4000.00

6861-SILENT CUTTER: Buffalo #43-B, 300# cap. 325.00

6821-SLICER: U.S. HD. #3, with shingling conv. 1275.00

6894-BACON SLICER: Anco, stainless steel shingling conv. 750.00

6889-SAUSAGE CROSS CUTTER: Anco #286, 3000# per hr. cap. with conv. 8" dia. knives, can be adjusted, 1 HP. mtr. latest conv. 150.00

6710-GRINDER: Buffalo #26-B, 25 HP. 800.00

6985-GRINDER: Enterprise #56, belt driven, excellent cond. 150.00

6709-MIXER: Buffalo #3, 5 HP. 750.00

6527-MIXER: Boss #9, hand-tile, mtr. driven. 525.00

6973-DRUMS: (50) seamles, galv. 55 gal. "Deep", 20" dia., with cover, exhl. cond. ea. 15.00

6818-MOLDS: (1000) 206-S, stainless steel with spring covers, excellent cond. ea. 6.75

Rendering & Lard

5003-COOKER: Dupper, 8000# cap. with all standard accessories. New, never-used 35000.00

6926-COOKER: Anco, 4' x 10' flat top, 10" heads, 20 HP., bevel gear roller chain drive 1650.00

6804-EXPELLER: Anderson RB, with DING magnetic separator, 20 HP. 5000.00

6987-HASHER-WASHER: Globe, 12" cyl. 22 HP. mtr. excellent cond. 1500.00

6904-GRINDER: Dupper, Diamond 10", 6" Kofu rund Vibro Isolators, 25 HP. mtr. & controls 1375.00

6952-GRINDER: Stedman #1, 15" x 12" open-ing 775.00

6637-DISINTEGRATOR: Reitz 2RD-12, 40 HP. 1375.00

4961-FEEL FILLER: Globe, 15-632, new conv. 550.00

6757-FILTER PRESS: Lee, 250 gal. metal mesh, 2" with approx. 150 filter cloths 500.00

6518-KETTLE: Lee, 250 gal. metal mesh, 2" dia. bottom opening, 40° wp. 450.00

Miscellaneous

6983-OUTSIDE FREEZERS: steel clad vaults, ea. unit operated by 5 HP. Air Temp. sealed unit, air cooled, 22' x 18' long, 6' 9" wide, 7' 6" high, with controls....ea. \$5000.00

6988-GEBBARD UNITS: (6) stainless steel pans, like new ea. 550.00

6855-GEBBARD UNITS: (7) 8' long, stainless steel ea. 435.00

All Offerings Subject to Confirmation and Prior Sale

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



For a
Time-Tested Product
... Use Natural Spices

Sausages and spices have marched down through history hand in hand. Sausages date back to the Crusades, when Christian forces mixed chopped meat and spices and stuffed them in skin casings to preserve the meat on long marches. For the past 800 years Natural Spices have been as much a part of the sausage industry as meat itself.

And even today — when new things are revered just because they are new — it is comforting to know that billions of people before us — forming the greatest taste panel of all time — give mute testimony to the value of spice-flavored sausages. Spice grinders are proud of the part their industry has played in helping eight centuries of consumers enjoy the flavor and nutritional value of this great meat product.



You Can't Improve on Nature

American Spice Trade Association

82 WALL STREET, NEW YORK 5, N. Y.



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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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